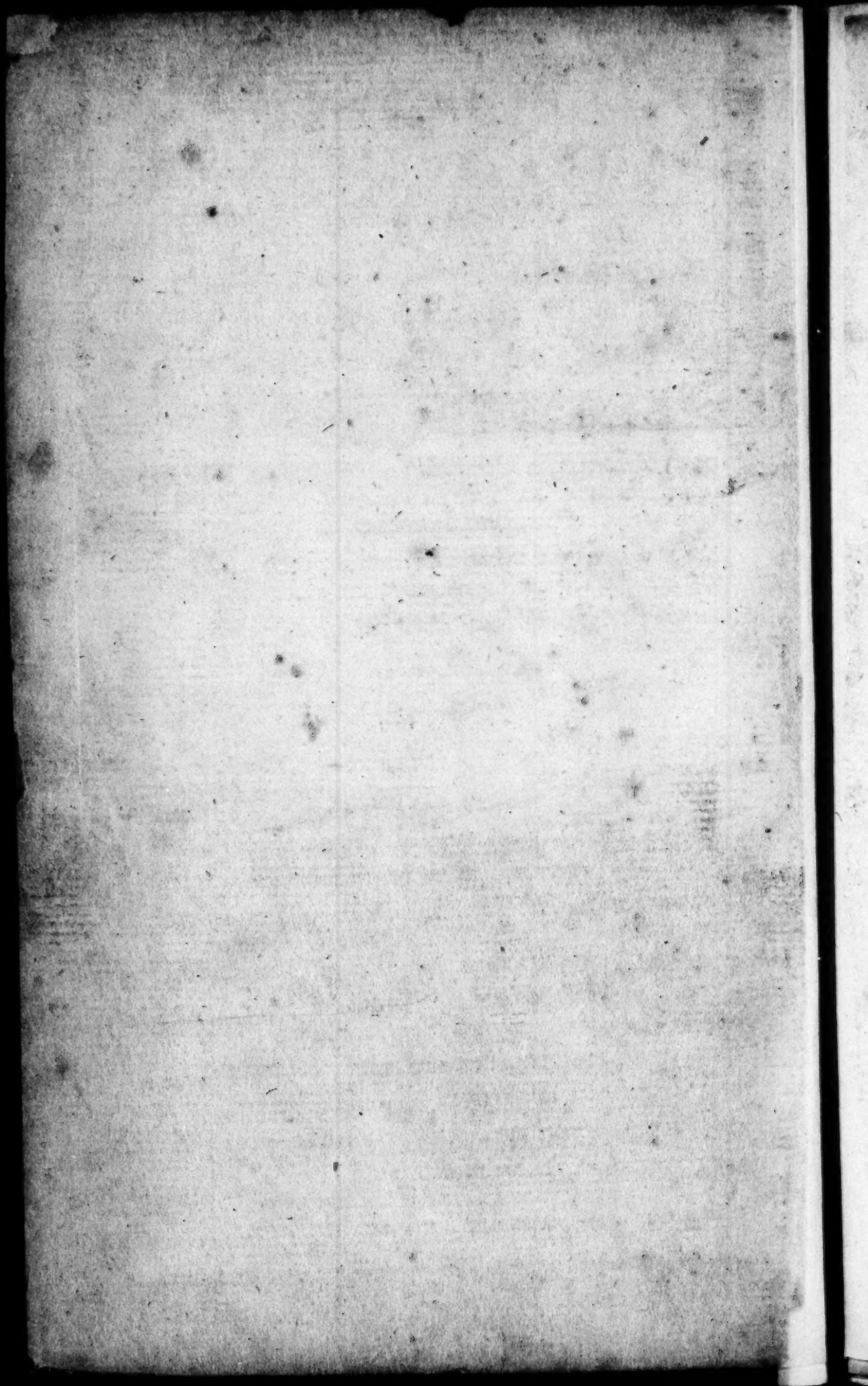


The Lady's Assistant.

No. ed. in K.

Specimen volumes from the collection of
Henry Stopes, F.G.S., offered as a gift
by his daughter, Dr. Marie Stopes.



H. S. Jones

July 6. 1887.

2/6

1509/965.

8

THE
LADY'S ASSISTANT

K FOR

REGULATING and SUPPLYING her TABLE;

CONTAINING

ONE HUNDRED AND FIFTY SELECT BILLS OF FARE,

Properly disposed for

FAMILY DINNERS

Of Five Dishes, to Two Courses of Eleven and Fifteen;

With upwards of

FIFTY BILLS OF FARE

FOR

SUPPERS,

From Five Dishes to Nineteen;

AND

SEVERAL DESERTS:

Including a considerable Number of

CHOICE RECEIPTS

OF VARIOUS KINDS,

With full Directions for preparing them in the most
approved Manner:

Now First Published from the MANUSCRIPT COLLECTION of

A PROFESSED HOUSEKEEPER;

Who had upwards of Thirty Years Experience in Families of the First Fashion.

L O N D O N :

Printed for J. WALTER, at Homer's Head, Charing-Cross.

M.DCC.LXXIII.

THE LADY'S ASSISTANT FOR

REGULATING AND IMPROVING HER TABLE.

HERE CONTAINED
 ONE HUNDRED AND FIFTY SELECT RECIPES OF Dishes

AND OF Cookery Properly Directed for
 THE LADY'S ASSISTANT
 BY JAMES SMITH
 OF THE CITY OF LONDON
 Author of the
 ART and MYSTERY OF COOKING
 For the LADY'S ASSISTANT
 AND THE ART OF COOKING
 IN THE LADY'S ASSISTANT



The great importance
 of commanding the
 amount of such assistance
 to witness a lot of
 I better myself will be of
 ladies in general, but particular
 younger part of my sex, who, on
 ing into life, may not have been
 which arise from inattention, will a
 practice, and are greatly at a loss to
 conduct their table with decency and
 propriety which are much to be desired, not
 only in making dinners for company, but also
 in a family way.
 It is certain that a woman never appears
 to

INTRODUCTION.

THERE having already been a great number of publications concerning the art of cookery, it may perhaps be thought unnecessary to produce any thing more on the subject—yet I trust that, upon examination, this work will appear of more real utility than may at first have been imagined: For though there are many books of receipts, yet I have never met with one that contained any instructions for regulating a table.—The great inconvenience I myself experienced, on commencing mistress of a family, from the want of such assistance, has since prompted me to attempt a set of bills of fare, which I flatter myself will be of great use to ladies in general, but particularly to the younger part of my sex, who, on their entering into life, may not have those advantages which arise from instruction, as well as practice, and are greatly at a loss how to conduct their table with that decency and propriety which are much to be desired, not only in making dinners for company, but also in a family way.

It is certain that a woman never appears
to

iv INTRODUCTION.

to greater advantage than at the head of a well-regulated table; which should be always so supplied, that the unexpected visit of a friend, or even of a stranger, should occasion no inconvenience or confusion. Though a dinner be small and simple, the manner of serving it will make it appear to great advantage; and I think I may venture to say, that with the assistance of these bills of fare, and the variety that every person of but moderate taste will be able to introduce, a table may be so conducted as to do credit both to the taste and management of the mistress.

In regard to the receipts—They are selected with great care from the manuscript of an experienced housekeeper; and though they are by no means expensive, yet I may with certainty affirm, they will prove excellent in their kind, if followed with exactness and attention.—Besides which, I have given whatever instructions are necessary for a servant in a plain way; so that by application, if she has any genius, and a good palate, she may, upon the whole, be made capable of any cook's place, where a man is not required.

I shall add nothing more to recommend this publication—but hope that the pains I have taken will be found to answer the end proposed,—how far they may, the event of attending to the general plan will best determine.

BILLS





BILLS OF FARE.



FAMILY DINNERS OF FIVE DISHES.



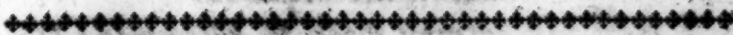
Gravy Soup.

Apple-Sauce,
and
Melted Butter.

Baked
Bread Pudding.

Potatoes.

Pork Roasted.



Pease Soup.

Pickles.

Hot Butter'd
Apple-Pye.

Broccoli.

Roasted Beef.

B

Green

BILLS OF FARE.

Green Pease
Soup.

Stewed
Cucumbers.

Sallad.

Custard
Pudding.

Veal
Roasted.



Knuckle of Veal
stewed with Rice.

Apple-
Sauce.

Bread and
Butter Pudding.

Melted
Butter.

Loin of Pork
roasted.



Neck of Mutton boiled,
Caper Sauce.

Melted Butter,
and
Apple Sauce.

Baked Millet
Pudding.

Potatoes
in
Balls.

Leg of Pork
stuffed and roasted.

Leg

BILLS OF FARE

8

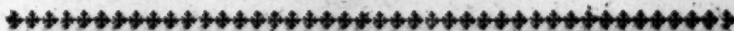
Leg of Pork
boiled.

Greens.

Sallad.

Pease
Pudding.

Loin of House Lamb
Roasted.



Leg of House Lamb
boiled.

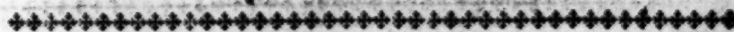
Carrots

Mince
Pyes.

Stewed
Spinach.

Roast Beef.

[Sallad on the Side Board.]



Crag of Veal
boiled.

Onion Sauce,
and
Parsley and
Butter.

Gooseberry
Pudding.

French
Beans.

Shoulder of
Mutton.

B 2

Boiled
y

BILLS OF FARE.

Boiled Pork.

Greens.

Sallad.

**Pease
Pudding.**

**Fore Quarter
of
House Lamb.**



**Boiled Neck
of Mutton.**

**Mashed
Turnips.**

Tart.

**Stewed Pease,
and Lettuce.**

**Filler of Veal
Roasted.**

[Sallad on the Side Board.]



**Round of
Beef.**

Greens.

Sallad.

Carrots.

**Chine of
Lamb Roasted.**

Haunch

BILLS OF FARE.

5

Haunch Bone
of Beef.

Greens and
Carrots.

Cumberland
Pudding.

Colliflower.

Loin of Mutton
forced.

Leg of Grass Lamb
boiled.

Spinach.

Lemon Pudding.

Pease.

Veal Collops
and Udder.

Alamode Beef.

Potatoes.

Sallad.

Tansey
Pudding.

Saddle of
Mutton.

B 3

Beef

BILLS OF FARE

Beef Steaks
stewed.

Pickles.

New College
Pudding.

Broccoli,
30TIC

Neck of Veal
roasted.



Lamb's Head
and
Purtenance.

Almond
Pudding
boiled.

Pickles.

Stewed
Celery.

Beef roasted.



Beef hashed.

Pease.

Tart.

Melted Butter,
and
Mint Sauce.

Leg of Grats
Lamb roasted.

BILLS OF FARE

7

Bacon
and Beans.

Harrico of
Mutton.

Marrow
Pudding.

Stewed
Cucumbers.

Loin of Veal.



Mackarel.

Fennel Sauce,
and
Apple Sauce.

Ground Rice
Pudding.

French
Beans.

Shoulder of
Lamb roasted.



A small Cod.

Apple
Sauce.

Sago Pudding.

Fish
Sauce.

Pork roasted.

B 4

Fried

Fried Sole.

Fish Sauce,
Melted Butter.Apple Pye,
Cream'd.

Asparagus.

Breast of Veal
roasted.

Salmon.

Sauce.

Sallad.

Yorkshire
Pudding.

Roast Beef.

Turkey
roasted.Melted
Butter,
and
Gravy.Hunting
Pudding,Greens
and
Carrots.Round of
Beef.

Leg

BILLS OF FARE

9

Leg of Mutton

boiled.

Melted
Butter,
and
Gravy.

Carrot
Pudding.

Turnips
mashed.

Rabbits stuffed
and roasted.

Knuckle of Veal
stuffed and stewed,

Plain
Butter.

Potatoe Pudding,
baked.

Currant
Jelly.

Hare roasted,
Gravy in the Dish.

Leg of, Grass Lamb
boiled.

Carrots
and
Spinach.

Italian Pudding.

Pease.

Two Ducklings, or a
Green Goose.

Boiled

BILLS OF FARE

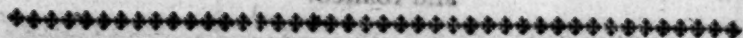
Boiled Leg of
House Lamb, Loin fried.

Stewed
Spinach.

Mince Pies.

Ragout of
Celery.

Turkey roasted.



Boiled

Mutton.

Turnips
mashed.

Vermicelli Pudding.

Melted
Butter
and
Gravy.

Wild Ducks.



Two boiled Chickens.

Broccoli.

Sallad.

Tongue.

Roasted Mutton.

Boiled

Boiled

BILLS OF FARE

11

Boiled Rabbits,
Smother'd with Onions.

French
Beans
stewed.

Apple Pudding.

Pease.

Leg of Grass Lamb
roasted.

Boiled Turkey.

Oyster Sauce,
or
Celery Sauce.

Plumb Pudding.

Pickles.

Roast Beef.

Boullie.

Turnips
mashed.

Soup.

Mince
Pyes.

Pig roasted.

Leg

BILLS OF FARE

Beef Steak, remove
for a side of
boiled.

Greens.

Gravy Soup.

Pease
Pudding.

Two Chickens
roasted.



FIVE DISHES

Pease
Pudding.

AND A

REMOVE.



Soup remove for a
Hare roasted.

Turnips
mashed.

Plumb Pudding
baked.

Carrots.

Boullie.

[Sauce on the Side Board.]

Beef

BILLS OF FARE.

13

Beef Steaks stewed, remove
for a Haunch of Mutton.

Greens and
Carrots.

Orange Pudding.

Tongue.

Boiled Chickens.

Gravy Soup, remove for
a Turkey roasted.

Greens.

Mince Pyes.

Pease
Pudding.

Leg of Pork
boiled.

Pease Soup, remove for a
Pig roasted.

Gravy Sauce,
and
Malted Butter.

Duke of Cumber-
land's Pudding.

Turnips
and
Carrots.

Boiled Beef.

Green

BILLS OF FARE

Green Pease Soup, remove for
a Green Goose.

Carrots.

Currant and
Raspberry Tart.

Spinach
stewed.

Leg of Lamb
boiled.

Gravy Soup, remove for two
Wild Ducks.

Macaroni.

Bread Pudding
baked.

Oyster
Sauce.

Knuckle of Veal stewed,
Oyster stuffing.

Green Pease Soup, remove for
a Chine of Grass Lamb.

Greens.

Sallad.

Bacon, or
Pickled Pork.

Two or three boiled
Chickens.

Vermi-

BILLS OF FARE

15

Vermicelli Soup, remove for
Two Ducklings.

Asparagus.

Gooseberry Tart.

Greens
and
Carrots.

Boiled Beef.

Eels stewed, remove for
Veal Collops.

Mashed
Turnips.

Mince Pies.

Melted
Butter.

Boiled Mutton.

Broiled Whittings, remove for
Two Widgeons.

Bacon.

Lemon Pudding.

Greens
and
Carrots.

Knuckle of Veal
boiled.

Pike

Pike roasted, remove for
two Wild Ducks.

Stewed
Spinach.

Pease Soup.

Two little
Puddings.

Leg of Lamb boiled,
Loin fried.

Stewed Soles, remove for
Green Goose, or Ducklings.

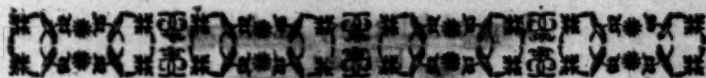
Carrots and
Greens.

Green Pease
Soup.

Raspberry
Dumplings.

Leg of Grass Lamb
boiled.

FAMILY



FAMILY DINNERS

OF

SEVEN DISHES.



Salmon and fried
Smelts.

Fish
Sauce:

Celery
stewed.

Bread Pudding
baked.

Potatoes:

Pickles:

Roast Beef.



Haddocks stuffed
and broiled.

Colliflower:

A light
Pudding.

Salad:

Fish Sauce,
and
Melted Butter.

French
Beans.

Leg of Mutton
roasted.

C

Leg

BILLS OF FARE.

Leg of Mutton, or Lamb
boiled.

Melted
Butter.

Pease.

Apple Tart.

Mashed
Turnips.

Gravy
Sauce.

Green Goose
roasted.

Pickled Brisket of Beef
boiled.

Egg Sauce,
and
Melted Butter.

Carrots.

Plumb
Pudding.

Greens.

Asparagus.

Roasted
Fowl.

Bouillie.

BILLS OF FARE.

19

Bouillie.

Mince
Pies.

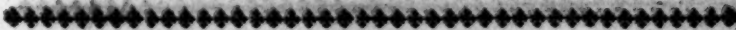
Turnips
Mashed.

Soup.

Carrots.

Celery Sauce,
and
Gravy.

Turkey
Roasted.



Bolled Knuckle of
Veal.

Greens.

Bacon.

Apple
Pudding.

Melted Butter,
and
Gravy.

Carrots.

Ducks
Roasted.

C 2

Two

BILLS OF FARE.

Two Fowls
boiled.

Broccoli.

Pickled
Pork.

Sallad.

Batter
Pudding.

Greens.

Saddle of
Mutton.



Boiled Rabbits,
Smother'd with Onions.

Two Little
Puddings.

Potatoes in
Balls.

Vermicelli
Soup.

Asparagus.

Pickles.

Roast Beef.

Mackarel

BILLS OF FARE.

121

Mackarel stuffed,
and broiled.

Colliflower.

Fish Sauce,
and
Melted Butter.

Green Pease
Soup.

Sweetmeat
Puddings.

French
Beans.

Chine of Grass
Lamb.

Tusk Fish.

Potatoes.

Egg Sauce.

Gravy
Soup.

Butter
Melted.

Parsnips.

Pork roasted.

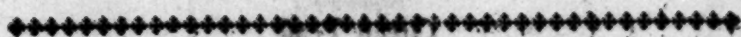
SEVEN

BILLS OF FARE.

SEVEN DISHES

AND A

REMOVE.



Calf's Head hashed,
remove for
Two Rabbits, roasted.

Melted Butter,
and Gravy.

Greens.

Baked
Almond Pudding.

Carrots.

Asparagus.

Boiled Beef.



Soup,
remove for
Two Ducklings.

Raspberry
Dumplings.

Bacon.

Pigeon Pye.

Carrots and
Greens.

Sauce.

Boiled Knuckle
of Veal.

Cod's

BILLS OF FARE.

23

Cod's Head,
remove for
a Pig roasted.

Sauce.

Greens.

Creamed
Apple Pye.

Carrots,

Sauce.

Boiled Beef.



Fried Soles,
remove for
Two Chickens, roasted,
Water-Cresses in the Dish.

Gravy
Sauce.

French
Beans,
stewed.

Orange
Pudding.

Turnips
mashed,

Fish
Sauce.

Boiled Mutton.

C 4

Green

Green Pease Soup,
remove for
a Neck of Venison.

Greens
and
Carrots.

Pickled
Pork.

Vermicelli
Pudding.

Colliflower.

Parsley and
Butter, and
Melted Butter.

Boiled Chickens.

Stewed Soles,
remove for
Two Wild Ducks.

Melted
Butter.

Stewed
Spinach.

Apple Pudding
baked.

Broccoli.

Fish
Sauce.

Leg of House Lamb boiled,
Loin fried.

Boiled

BILLS OF FARE.

35

Boiled Turkey,
remove for
a Hare roasted.

Oyster
Sauce.

Mashed
Turnips.

Soup.

Carrots

New College
Puddings, fried.

Bouillie.

Stewed Carp,
remove for
a Turkey roasted.

Sauce.

Carrots
and
Greens.

Collar of
Brawn.

Ragout of
Celery.

Mince
Pyes.

Boiled Beef.

FAMILY



FAMILY DINNERS

OF

NINE DISHES.



Leg of Grass Lamb
boiled.

Carrots.

Wine Sauce,

A small New
College Pudding,
and two little
plain Puddings.

Sallad.

Pease.

Butter
Melted.

Spinach
stewed.

Roast Beef.

Mackerel.

BILLS OF FARE.

87

Mackarel.

Fish
Sauce.

Pickles.

Bacon.

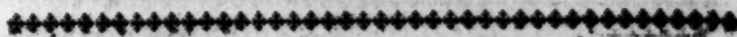
Tansy
Pudding.

Beans.

Stewed
Cucumbers.

Melted
Butter.

Shoulder of
Lamb roasted.



Salmon.

Fish
Sauce.

Stewed
Celery.

Batter
Pudding.

Soup.

Maccaroni.

Potatoes.

Melted
Butter.

Vcal roasted.

Turbot

Turbot.

Fish Sauce,
and
Melted Butter.

Pease.

Boiled
Chickens.Lemon
Pudding.

Tongue.

Colliflower.

Cabbage,

Saddle of
Grass Lamb.

Soup.

Carrots.

Broccoli.

Small
Chicken Pyc.

Sallad.

Bouillie.

Melted
Butter.

Turnips.

Fore Quarter of
House Lamb.

Boiled

BILLS OF FARE

Boiled Knuckle
of Veal.

Melted
Butter.

Greens.

Pease.

Creamed
Apple Pye.

Bacon.

Carrots.

Gravy
Sauce.

Two Ducklings.

Fish.

Colliflower.

Fish
Sauce.

Stewed
Pigeons.

Baked Rice
Pudding with
Currants.

Asparagus.

Melted
Butter.

Pickles.

Roast
Beef.

Leg

BILLS OF FARE.

Leg of House Lamb
boiled, Loin fried.

Melted
Butter.

Spinach
stewed.

Fricassee
of
Ox Palates.

Lemon
Pudding.

Patties.

Carrots.

Currant Jelly
Sauce.

Hare roasted.

Cod's Head
grilled.

Fish
Sauce.

Melted
Butter.

Stewed
Celery.

Soup.

Duke of
Buckingham's
Pudding.

Gravy
Sauce.

Currant Jelly
Sauce.

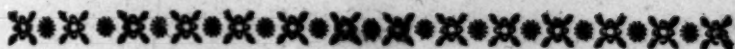
Haunch of
Mutton.

Stewed

BILLS OF FARE

302

Melted Butter, and Parsley and Butter.	Stewed Hare.	Broccoll.
Two Chickens.	Orange Pudding.	Bacon.
Greens.		Pickles.
	Saddle of Mutton.	



NINE DISHES

AND A

REMOVE.



Spinach.	Mackarel, remove for Two Ducklings.	Bacon.
Beans.	Fish Sauce.	Carrots
	Almond Pudding, baked.	
	Melted Butter.	
	Leg of Grass Lamb boiled.	

new 212

8 Fish,

Fish,
remove for
Chine of Grass Lamb.

Boiled Sago
Pudding.

Fish Sauce.

Colliflower.

Sallad.

Pease.

Melted
Butter.

Greens.

Boiled
Robbits.

God,
remove for
a forced Loin of Mutton.

Pickles.

Sauce.

Potatoes.

Hot buttered
Apple Pyc.

Broccoli.

Sauce.

Pickled
Pork.

Chickens.

Fish;

BILLS OF FARE.

33

Fish,
remove for
stewed Pigeons.

Patties.

Sauce.

Asparagus.

Harmon

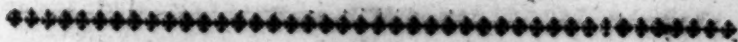
Soup.

Pickles.

Sauce.

Two little
Puddings.

Roast Beef.



Fish,
remove for
a Leveret.

Pease.

Olives.

Sauce.

Marrow
Pudding.

Sauce.

Pickles.

French
Beans.

Fillet of Veal
stewed.

D

Turbot,

Mock
 remove for
 a Green Goose

Fish
 Sauce.

Greens.

Fansey
 Pudding.

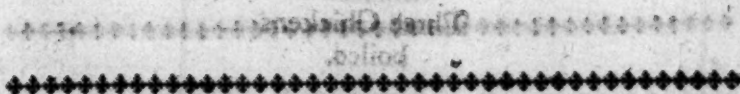
Syllabubs.

Bacon.

Broccoli.

Melted
 Butter.

Knuckle of
 Veal.



Salmon Trout,
 remove for
 a Turkey roasted.

Greens.

Mushrooms
 stewed.

Three little
 Puddings.

Snow Cream.

Sweetbreads
 fricasee'd.

Ragout of
 Celery.

Carrots.

Boiled Beef.

[Sauce on the Side Board.]

Mock

Mock Turtle Soup,

Trout for

Haunch of Venison.

Colliflower.

Melted
Butter.

Savoury
Patties.

Lemon Cream
in a Dish, with
Ratafia Cakes.

Tongue.

Parsley and
Butter.

Pease.

Three Chickens
boiled.

Call's Head hashed.

Salmon Trout

remove for

the

stewed

stewed

stewed

stewed

stewed

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FAMILY

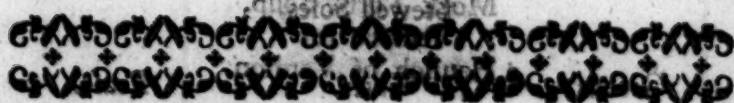
D

(Sauce on the Side Boiled)

stewed

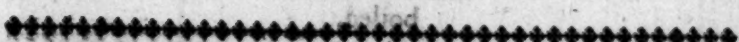
stewed

66 **BILLS OF FARE**



FAMILY DINNERS

ELEVEN DISHES.



Calf's Head hashed.

Turkey roasted.

Pickles.

Sauces.

Tart.

Blanc
Mange.

Stewed
Cucumbers.

Pigeon
Pye.

Pease.

Mashed
Butter
Sallad.

Custard.

Harsh Bone

Jeune
Mange.

Roast Beef.

Stewed

BILLS OF FARE

37

Stewed Sole.

Gravy, Potage, Rago.

Tongue.

Sallad.

Two Chickens.

Colliflower.

Custards.

Carrots,

Chine of
Grass Lamb.

[Sauce on the Side Board.]

Turkey roasted.

Tart.

Gravy
Sauce.

Sweetmeats.

Carrots.

Gravy
Soup.

Stewed
Greens.

Pickled
Sweetmeats.

Melted
Butter.

Orange
Custards.

French
Manger.

Haunch Bone
or

Buttock of Beef.

Custard.

Stewed
Log.

D 3

Boiled

PLATS OF RAIR.

Boiled Turkey.

Oyster
Sauce.

Olives,

Potatoes
in
Balls.Stewed
Patties.Biscuit Pudding
baked.Stewed
Mushrooms.

Pickles.

Sweetmeats

Celery
Sauce.Saddle
of
Mutton.

Stewed Carp.

Stewed
Cucumbers.Parley and
Butter.

Colliflower.

Two
Chickens.Apple Pie
Creamed.Pickled
Pork.

Greens.

Sweet
Sauce.French
Beans.Haunch
of
Venison.

Leg

	House Lamb.	
Custards.	Sauce.	Bullace Cheese.
Veal	Pease	Asparagus.
Olives.	Soup.	
Brandy Fruit,	Sauce.	Tart.
and		
Sweetmeats.		
	Hare	
	roasted.	

XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

ELEVEN DISHES

AND A

R E M O V E.

XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

	Green Pease Soup, remove for a Green Goose.	
Sauce.	Wet Sweetmeats.	Stewed Cucumbers.
Bacon.	Jellies and Syllabubs.	Beans,
Carrots and Greens.	Dried Sweetmeats.	Small Tansey Pudding.
	Knuckle of Veal boiled.	

D 4

Stewed

Stewed Trench,
remove for
a Turkey Poul.

Carrots.

Custards.

Pease.

Beef

A Dish of

Two Sweetbreads

Olives.

Snow.

roasted.

Mushroom

Tart.

Spinach.

Loaves.

Leg of Grass Lamb
boiled.

Soles,
remove for
a Leveret.

Fish
Sauce.

Almond
Chestcakes.

French
Beans.

Small Pigeon
Pye.

EMON Cream.

Maintenons of
Lamb Steaks.

Colliflower.

Tartlets.

Melted
Butter.

Breast of Veal
stewed with Pease.

Pease

BILLS OF FARE

Pease Soup,
remove for
Two wild Ducks,
or Widgeons.

Broccoli.

Orange Custards.

Sauce.

Fricassee of
Palates and
Sweetbreads.

Snow Cream in
Glasses, Brandy Fruit
in the Middle.

Rabbit
collared,
Aspic Sauce.

Sauce.

Tartlets.

Stewed
Spinach.

Leg of House Lamb
boiled.



Gravy Soup,
remove for
a Hare roasted.

Small plain,
and Currant
Pudding.

Almond
Custards.

Greens.

Small
Haricots.

Floating Island
of Chocolate.

Chickens.

Broccoli.

Raspberry
Custards.

Stewed
Celery.

Ham.
[Sauce on the Side Board.]

Soup,

Soup, and
remove for
Two large Sweetbreads.

Asparagus.

Stewed
Quinces.

Carrots.

Bouillie.

Brandy Fruit, and
Sweetmeats.

Stewed
Pigeons.

Turnips
mashed.

Tartlets.

Sauce.

Pig roasted.



Mackarel,
remove for
Green Gools.

Bacon.

Sauce.

Mushroom
Loaves.

Beef

Green Pease
Soup.

Savoury
Patties.

French Beans
stewed.

Sauce.

Beans.

Fillet of Veal.

[A Desert.]

Beef

BILLS OF FARE

43

Beef Alamo,

remove for

a Turkey round.

Stewed
Spinach,

Sauce,

Custard

Fritters,

White Fricassee
of Rabbits.

Soup a-la-
Reine.

Small French
Pye.

German
Puffs.

Sauce.

Asparagus.
Loaves.

Leg of House
Lamb.

[A Desert.]

Salmon and fried Smelts,
remove for

Two larded Sweetbreads,
and stewed Palates.

Stewed
Celery.

Gravy Soup.

Broccoli.

Two Chickens.

Pigeon Pye.

Tongue.

Carrots.

Pease Soup.

New College
Puddings, fried.

Haunch of Mutton.

[Sallad, and Sauce on the Side Board.]

[A Desert.]

Beef

3

Brace

BILLS OF FARE

Brace of Trout,
remove for
Two Ducklings.

Pease

Sauce.

Carrots.

Chicken
Pye.Asparagus
Soup.Rolled
Veal.Two little
Puddings.

Sauce.

Spinach
stewed.

Boiled Leg of
Grass Lamb.

[A Desert.]

Pease Soup,

remove for

Three Woodcocks.

Raspberry
Dumplings.

Sauce.

Broccoli.

Baked
Eel.French
Pye.Beef
Olives.Steward
Cardoons.

Sauce.

Custard
Fritters.

Leg of House Lamb
roasted.

[Salad on the Side Board.]

[A Desert.]

Three

BILLS OF FARE

45

Three Chickens,

remove for

at Halfway.

Greens and
Carrots.

Cray Fish
Soup.

Pease.

Roasted
Sweetbreads.

Beef Steak
Pye.

Stewed
Pigeons.

Stewed
Mushrooms.

Soup
a-la-Reine.

Greens and
Carrots.

Ham.

[Sauce on the Side Board.]

[A Desert.]

remove for
Three Wicks,
Fish,
remove for
a Haunch of Venison.

French
Beans.

Mock Turtle
Soup.

Greens.

Palates
stewed.

Veal Olive
Pye.

Tongue.

Colliflower.

Mock Turtle
Soup.

Stewed Pease,
and Lettuce.

Three Chickens.

[Sauce on the Side Board.]

[A Desert.]

DINNERS

BILLS OF FARE

D I N N E R S

OF

FIFTEEN DISHES.

Soup.

Tartlets.

Lemon
Custards.

Broccoli.

Sauce.

Turnips
mashed.

Two
Chickens.

Brandy Fruit in a
Glass, Snow Cream
round in Glasses.

Bouillie.

Carrots.

Sauce.

Bacon.

Cheefecakes.

Damson
Cheese.

Hare roasted.

Fish.

BILLS OF FARE

FIFTEEN DISHES AND

Cucumbers
forced.

Sweetmeats.

Beans.

Sauce.

Sauce.

Sweetbreads
and
Palates fricafeed.

Syllabubs.

Chickens.

in
Aspic Sauce.

Sauce.

Sauce.

Pickled
Pork.

Sweetmeats.

A Ragout of
Mushrooms.

Chine of Grass
Lamb.

FIFTEEN

FIFTEEN DISHES

AND A

REMOVE.

Turbot,
remove for
a Green Goose.

Pigeon
potted.

Veal in
Jelly.

A Ragout of
French Beans.

Almond
Cheescakes.

Sweetbreads
forced.

Three
Chickens.

Baked
Carrot Pudding.

Bacon and
Beans.

Pease.

Blanc
Mange.

Stewed
Cucumbers.

Smelts in
Jelly.

Potted
Lamprey.

Roast Beef.

[Sallad and Sauce on the Side Board.]

[A Desert.]

Tench

49 BILLS OF FARE

Tench or Carp stewed,
remove for
Turkey Poulard.

Potted
Leveret.

Marbled
Veal.
sliced.

Artichoke
Bottoms
fricaseed.

Lemon
Custards.

Three
Sweetmeat
Fuddings.

Small
Pigeon Eye.

Green
Pease Soup.

Fricaseed
Chickens.

Colliflower.

Jeune Mange.

Stewed
Cucumbers.

Collared
Eel.

Cray
Fish.

Chine of Lamb
roasted.

[Sauce on the Side Board.]

[A Dessert.]

E

Salmon

BILLS OF FARE

Salmon Trout, remove for
a Pheasant or Partridges.

Bologna
Sausage,
sliced.

Pickles.

Broccoli

Minced
Pyes.

Two
Chickens.

Pigeons
fricaseed.

Mock
Turtle Soup.

Tongue.

Savoury
Patties.

Custard
Fritters.

Stewed
Celery.

Olives.

Potted
Hare.

Ragout of a Fillet
of Veal.

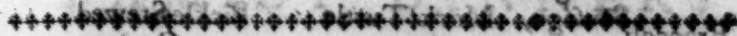
[Sauce on the Side Board.]

[A Desert.]

SEVEN-

SEVENTEEN DISHES

R E M O V E.



Turbot,
remove for
Two Ducklings.

Cray Fish
in Jelly.

Green Pease
Soup.

Potted
Leveret.

Pigeons
stewed.

Melon in
Flummery.

Forced
Cucumbers.

Chickens
in Cream.

Cream
and
Jellies.

Tongue
or a very
small Ham.

A Ragout of
French Beans.

Dish of
Snow.

Lamb Stones
fricasee.

Potted
Lobster.

Green Pease
Soup.

Veal in
Jelly.

Haunch of Venison.

[Sauce on the Side Board.]

[A Desert.]

BILLS OF FARE.

Cod's Head and
Shoulders grilled,
remove for
a Pheasant, or Woodcocks.

Broccoli. Mock Turtle
Soup. Stewed
Cardoons.

Mince
Pyes. Brandy Fruit
and
Sweetmeats. Veal
Olives.

Beuf
Tremblant. Floating Island of
Chocolate. Stewed
Turkey.

Sweetbreads
roasted. Brandy Fruit
and
Sweetmeats. Pompadour
Cream.

Artichoke
Bottoms
fricaseed. Mock Turtle
Soup. Savoys
forced.

Chine of House
Lamb.

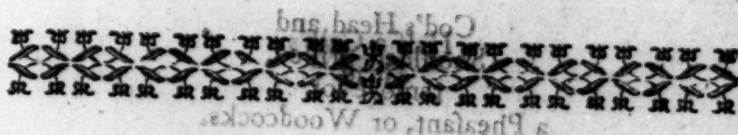
[Sauce on the Side Board.]

[A Desert.]

FAMILY

BILLS OF FARE

53



FAMILY DINNERS
OF

TWO COURSES.



FOUR AND FIVE.



Soup.

Carrots.

Mashed
Turnips.

Bouillie.

Rolled Veal
fried.

Sauce.

Lemon
Padding.

Sauce.

Hare
roasted.

E 3

Half

BILLS OF FARE

Half a Galf's
Head

Greens
and
Carrots.

Tongue
and
Brains,

Bacon.

Beef
Olives.

Sauce.

Baked Rice
Pudding.

A Ragout
of
Celery.

Two
Widgeons.

Mackarel,

BILLS OF FARE.

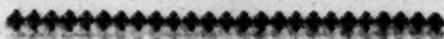
55

Mackarel.

Fish
Sauce.

Spinach,
stewed.

Leg of Grass
Lamb.



Forced
Sweetbreads.

Mushrooms
stewed.

Tansey
Pudding.

Pease.

Green
Goose.

E 4

Pease

66 BILLS OF FARE

Pease or
Gravy Soup.

Bacon.

Greens
and
Butter.

Bolled
Chickens.



A Ragout of
Pigs Feet
and Ears.

Celery
stewed.

Orange
Pudding.

A Ragout of
Broccoli like
Asparagus.

Fore Quarter of
House Lamb,

Stewed

Stewed

BILLS OF FARE

Stewed Carp.

FIVE AND FIVE.

**Greens
and
Butter.**

Tongue.

**Two Fowls
boiled.**

**Two boiled
Chickens.**

Pallets fricasee.

**A Ragout of
Pigeons
and Fowl.
Pallets fricasee.**

**A Ragout of
Mushrooms.
Asparagus.**

**Lemon
Cream.**

Asparagus.

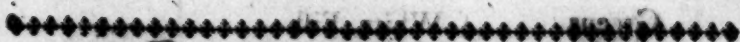
**Saddle of
Grass Lamb.**

FAMILY

22

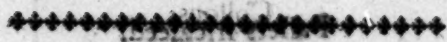
BILLS OF FARE

FIVE AND FIVE.



	Two Fowls boiled.	
Greens.	Melted Butter.	Carrots,

Ham.



	Pallets stewed.	
Jeune Mange.	Green Codling Pudding.	Sweetmeats.

Saddle of Lamb.
[Sallad on the Side Board.]

A Brace

BILL OF FARE

189

A Brace
of Trout.

FIVE AND FIVE

Greens.

White Fish
Sauce and
plain Butter.

Tongue.

Boiled
Chickens.

Scotch
Collops.

French
Beans
stewed.

Jellies.

Pease.

Goose.

[Sauce on the Side Board.]

[Sauce on the Side Board.]

Green

A Brace

BILLS OF FARE

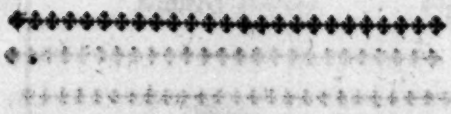
Green Pease
Soup.

Bacon.

Sauce.

Beans.

Boiled Rabbits,
smothered with
Onions.



Stewed
Pigeons.

Custards.

Blanc
Mange.

Tart.

Cucumbers

Fore Quarter of
House Lamb.

[Sallad on the Side Board.]

Tomato

Mackarel.

BILLS OF FARE

63

Mackarel

Green Peas
and
Mashed Potatoes

Cabbage.

Fish Sauce
and
plain Butter.

Carrots.

Carrots.

Boiled Leg
of Lamb.

Boiled Beef.

Veal Olives.

Mashed Potatoes
and
Mashed Beef.

Cucumbers.

Pease.

Sweetmeats
and
Jellies.

Forced
Cucumbers.

[Served off the Board.]

Ducklings.

Salmon.

Mackarel.

rel.

Salmon
and
fried Smelts.

Carrots.

Fish Sauce,
and
Melted Butter.

Greens.

Boiled Beef.



Chicken
fricaseed.

Dill
Cheese.

Ice
Custard.

Jeune
Mange.

Small Pig
roasted.

Pease

Pease

BILLS OF FARE

63

Pease

Soup

almond

Oyster

Sauce.

Almond

Pudding.

Celery

Sauce.

Turkey

boiled.

Sweetbread

fricasee

Collared Eel

sliced.

Orange

Cream

Marbled Veal

sliced.

Roast

Beef.

Stewed

BILLS OF FARE

Stewed
Tench?

Bacon?

Soup.

Greens.

Knuckle of Veal
boiled.

Turkey
boiled.

Pigeons
fricaseed.

Cheescakes.

Trifle.

Tart.

Is V. lettu M
boiled.

Hare
roasted.

Is V. lettu M
boiled.

[Sauce on the Side Board.]

Stewed

3

FAMILY

BILLS OF FARE.

65

FIVE AND SEVEN.



Soles fried.

Melted
Butter.

Ground Rice
Pudding.

White Fish
Sauce.

Rabbits, smother'd
with Onions.



Fricassee of Lamb Steaks
and Sweetbreads.

Sweetmeats.

A Ragout of
Mushrooms.

Syllabubs.

Pease.

Sweetmeats.

Haunch of Venison.

[Sauce on the Side Board.]

F.

Stewed

BILLS OF FARE.

Stewed Carp.

Bacon
and
Beans.Parsley and
Butter, and
Plain Butter.Greens
and
Carrots.Boiled
Chickens.

Palates stewed.

Raspberry
Tartlets.Almond
Cheesecakes,

Trifle.

Small
Crocans.Lemon
Custards,Turkey Poul.
Leveret.

[Sauce on the Side Board.]

Fish.

BILLS OF FARE

67

Fish.

Carrots.

Green Pease
Soup.

Stewed
Spinach.

Boiled
Lamb.



Pigeons
stewed.

Sweetmeats.

Currant
Tart.

Pistachia
Cream.

Custards.

Sweetmeats.

Turkey Poults,
roasted.

[Sauce on the Side Board.]

Fish.

F 2

Gravy.

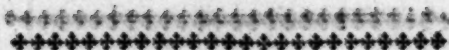
Gravy, or
Pease Soup.

Oyster
Sauce.

Hunting
Pudding.

Savory
Patties.

Turkey
Boiled.



Ragout of Pigs Feet
and Ears.

Collared
Veal.

Stewed
Pears.

Brandy Fruit, and
Lemon Cream.

Jeune
Mange.

Prawns.

Chine of
House Lamb.

[Sauce on the Side Board]
[Sallad on the Side Board]

Soup.

PLATE OF FINE.

FIVE

Carrots.

Veal Olive

Mashed
Turnips.

Pye.

Cod's Head.

Bouillie,

Stewch
Spurach.

Fowl
forced.

Potted
Hare.

Collared
Eel.

Blanc Mange,
Jelly round.

Pickled
Oysters.

Brawn.

Pig
roasted.

[Sauce on the Side Board.]

FIVE

F 3

FIVE AND NINE.

 Cod's Head.

Broccoli.

Soup A-la-Reine.

Stewed Spinach.

 Leg of House Lamb.

 Small Turkey forced.

Snow Balls.

Raspberry Cream.

Stewed Mushrooms.

Jellies.

Stewed Cardoons.

Apricot Tardlets.

Blanc Mange.

 Partridges, or Woodcocks.

[Sauce on the Side Beard.]

Three

TABLE OF FEARS

FIVE IN E

Three boiled
Chickens.

Carrots.

Soup.

Greens.

Cod's Head
Tongue.

Stewed
Sausages.

Veal Olives.

Cheesecakes.

Orange
Custards.

Potted Pigeon in
a Dish; Jelly
laid round.

Melon in
Flummery.

Smelts in
Jelly.

Raspberry
Strawberry
Cream.

Apple
Tartlets.

Braised
Carrots.

Jellies
Hare
roasted.

Stewed
Mushrooms.

Blanc
Mange.

Apricot
Jellies.

[Sauce on the Side Board]

[Sauce on the Side Board]

Mock

Mock Turtle
Soup

Forced
Savoy.

Chicken
Pye

Stewed
Spinach.

Leg of
House Lamb.



Stewed Palates,
Sweetbread in
the Middle.

Orange
Custards.

Marbled
Veal sliced.

Lemon
Custards.

Potted
Lobster.

Melon in
Dish of
Snow.

Woodcocks.

Chickadees.

Prawns.

Blanc Mange,
like poached Eggs.

Potted
Beef.

[Sauce on the Side Board]

Stewed

BILLS OF FARE

11

Stewed Beets.

Tansey
Pudding.

Soup
a-la-Reine.

Greens
and
Carrots.

Leg of
Grafts Lamb.

Larded
Sweetbreads.

Sweet-
meats.

Raspberry
Tartlets.

Pease.

Trifle.

A Ragout of
French
Beans.

Stewed
Pippins.

Sweet-
meats.

Green Goose.

[Sauce on the Side Board.]

Stewed

Stewed Spleen
abom-al-A

Greens.
DUP
210111

Gravy
Soup
Pudding

Pease
Pudding
Pudding

Leg of Pork.
Leg of
Pork

+++++

+++++

Chickens,
in Aspic Sauce,
or fricafeed.

Wet
Sweetmeats.

Orange
Custards.

Mushrooms
stewed.

Jellies and
Brandy Fruit.

Skirrets
fricafeed.

Raspberry
Cream in Cups.

Dried
Sweetmeats.

Two Widgeons.

Two Rabbits
stuffed and

[Sauce on the Side Board.]

Stewed

Rump

BILLS OF FARE

75

Roast of Beef
A-la-mode,

Savory
Patties.

Duke of
Cumberland's
Pudding.

Oyster
Sauce.

Turkey
boiled.



Scotch
Collops.

Crab
Asparagus.
Stewed
Quinces.

Orange
Cream.

Two Rabbits
stuffed and
roasted.

Stewed
Pears.

Maccaroni.

Prawns.

Stewed

W

BILLS OF FARE

SEVEN NINE

Stewed
Carp.

Pickled
Pork.

Soup.
Fried.

Greens
and
Carrots.

Three
Chickens.

Lamb Stones;
fricasee.

Green
Caps.

Clotted
Cream.

Forced
Cucumbers.

Syllabubs and
Jellies, Brandy
Fruit in the
Middle.

Pease.

Raspberry
Custards.

Ducklings.

Green Apricot
Tartlets.

Stewed
Skate

Water Cresses in the Dish

SEVEN

Bill of Fare

SEVEN AND NINE.

A Brace of Trout.

Fish
Sauce.

Spinach.

Lemon
Pudding.

Carrots.

Melted
Butter.

Leg of Lamb
boiled.

Palates
fricasee.

Wet
Sweetmeats.

Blanc
Mange.

A Ragout of
Celery.

Creamed
Apple Pye.

Asparagus.

Jaune
Mange.

Dried
Sweetmeats.

Two small Chickens
roasted.

Water Cresses in the Dish.

77

BILLS OF FARE.

Skate.

Fish
Sauce.

Pease
Pudding.

Vermicelli.
Soup.

Greens.

Melted
Butter.

Small Leg of
Pork.

Rabbits fried.

Stewed
Pears.

Rice
Custards.

Stewed
Cardoons.

Pistachia
Cream.

Ragout of
Mushrooms.

Damson
Tart.

Olives.

Hen Turkey larded
and roasted.

Rump

BILLS OF FARE

99

Rump Steaks
stewed.

Melted
Butter.

Broccoli.

Marrow
Pudding.

Tongue.

Parley and
Butter.

Chickens
boiled.



Forced
Sweetbreads.

Potted
Veal.

Bullace
Tart.

Prawns.

Snow
Cream.

Potted
Lobster.

Custards.

Brawn.

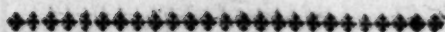
Wild
Ducks.

and roasted.

Peas.

BILLS OF FARE

Pease Soup.

Sauce with
Oysters.Savory
Patties.Sweetmeat
Pudding.Cod Sounds
fricasee.Sauce with
Oysters.Knuckle of Veal stewed,
Oyster stuffing.Chickens in
Aspic Sauce.Marbled
Veal.Almond
Cheesecakes.

Sturgeon.

Jellies.

Smelts in
Jelly.Black
Caps.Potted
Woodcock.

Leveret.

[Sauce on the Side Board.]

BILLS OF FARE 81

	Chickens Curreed.	
Stewed Spinach,		Rice for the Curree,
	Mock Turtle Soup,	
Two Puddings.		Broccoll,
	Leg of House Lamb.	



	Veal Olives.	
Blanc Mange.		Tartlets,
Cray Fish.	Creams and Jellies.	Potted Hare.
Stewed Pears.		Sweetmeats,
	Woodcocks.	

[Sauce on the Side Board.]

G

Turbot.

Turbot.

Sweet
Patties.Fish
Sauce.Green Pease
Soup.Parsley and Butter,
and
Melted Butter.Raspberry
Dumplings.Boiled Rabbits
smothered with Onions.

+++++

Stewed
Pigeons.Currant
Tart.Curds and
Cream.Artichoke
Bottoms
fricaseed.

Trife.

Pease.

Custards.

Green
Caps.Haunch
of
Venison.

[Sauce on the Side Board.]

NINE

NINE AND ELEVEN.



Mackerel.

Fennel
Sauce.

Coddled
Gooseberries.

Beans.

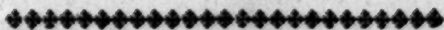
Apricot
Pudding.

Bacon.

Plain
Butter.

Parsley and
Butter.

Ragout of a Breast
of Veal.



Rabbits collared,
Aspic Sauce.

Lemon
Custards.

Olives.

Citron
Cheesecakes.

Stewed
Cucumbers.

Jellies.

Pease.

Raspberry
Tartlets.

Olives.

Gooseberry
Cream in
Cups.

Green Goose.

G 2

Cray

BILLS OF FARE.

Cray Fish, or
Green Pease Soup.

Bacon.

Wine
Sauce.

Two
Puddings.

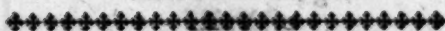
Veal Olive
Pye.

Greens.

Melted
Butter.

Colliflower.

Boiled
Chickens.



Lamb Stones fricafeed,
or Duck a-la-Braize.

Apricot
Tartlets.

Veal in
Jelly.

Sweetmeats.

Ragout of
Mushrooms.

Dish of
Snow.

French
Beans
stewed.

Blanc
Mange.

Smelts in
Jelly.

Almond
Cheesecakes.

Leveret.

Turbot

BILLS OF FARE.

85

Turbot.

Mushroom
Loaves.

French
Beans.

Duck stewed
with Pease.

Epargne with
Sweetmeats.

Small
Chicken Pye.

Raspberry
Dumplings.

Colliflower.

Saddle of
Grass Lamb.



Larded
Sweetbreads.

Lemon
Cream.

Veal in
Jelly.

Pippins stewed,
served in
Custard.

Forced
Cucumbers.

Epargne
continued.

Artichoke Bot-
toms fricafeed.

Crocant
Tartlets.

Pigeon in
Jelly.

Gooseberry
Cream.

Turkey
Poult.

[Sauce on the Side Board.]

Cod's Head and Shoulders,
and fried Oysters.

Stewed
Spinach.

Two little
Puddings.

Beef
Olives.

Soup
A-la-Reine.

Ragout of
Pigs Feet
and Ears.

Stewed
Cardoons.

Broccoli.

Leg of House Lamb boiled,
Loin fried.



Forced Fowl,
or Hen Turkey.

Raspberry
Fritters.

Orange
Cream.

Mince
Pyes.

Veal in
Jelly.

Floating
Island.

Snipes in
Jelly.

German
Puffs.

Pistachia
Cream.

Custard
Fritters.

Three Partridges.

[Sauce on the Side Board.]

Fish.

BILLS OF FARE.

87

Fish.

Forced
Savoys.

Broccoli.

Chickens.

French
Pye.

Tongue.

New College
Puddings, fried.

Carrots and
Greens.

Ragout of a
Rump of Beef.



Two or three
Woodcocks.

Hare Cake
in Jelly.

Crocant
Tartlets.

Potted
Lamprey.

Stewed
Mushrooms.

Jellies and
Creams.

Ragout of
Celery.

Sturgeon.

Custard in
preserved
Oranges.

Partridge
in Panes,
in Jelly.

Hen Turkey
larded.

G 4

ELEVEN

ELEVEN AND FIFTEEN.



Salmon Trout
and
fried Smelts.

German
Puffs.

Mock Turtle
Soup.

White
Broccoli.

Small Pigeon
Pie, or Beuf
Tremblant.

Epargne
with
Sweetmeats.

Small Leg
of
House Lamb.

Asparagus.

Mock Turtle
Soup.

Sweetmeat
Puddings.

Stewed
Turkey.

[Sauce on the Side Board]

Pheasant.

Turkey

BILLS OF FARE

89

Pheasant.

Potted
Woodcocks.

Dish of
Snow.

Marbled
Veal.

Jelly from a
Mould.

Brandy
Fruit.

Larded
Sweetbreads.

Epargne
continued.

Three
Snipes.

Blanc
Mange.

Small
Trifle.

Prawns.

Floating Island
of
Chocolate.

Potted
Lamprey.

Hare.

[Sauce on the Side Board.]

Turbot.

6 **BILLS OF FARE**

Turbot.

Forced Cucumbers.

Harrico of Lamb Steaks.

Colliflower.

Very small Ham.

French Pye.

Chickens.

Beans.

Beef Olives.

French Beans.

Haunch of Venison.

[Sauce on the Side Board.]

N. B. To all these Dinners and Delects as may be con-
For a large Company, it is recommended to order the Bill
of Fare in such a Manner, that the Sauce may be on the
Side Board, as the leaving Sauce at Table is trouble-
some, and had much better be leaved round by a
[Sauce on the Side Board.]

Pigeons

DESSERT

Turkey

BILLS OF FARE.

91

Pigeons
stewed.

Cray Fish
in Jelly.

Crocant.

Potted
Wheat Ears.

Raspberry
Cream.

Pippins stewed,
set in Custard.

Artichoke
Bottoms
fricaseed.

Syllabubs
and
Jellies.

Stewed Pease
and
Lettuce.

Brandy Fruit
in Glasses.

Pistachia
Cream.

Potted
Leveret.

Melon in
Flummery.

Smelts
in Jelly.

Green
Goose.

[Sauce on the Side Board.]

N. B. To all these Dinners add Deserts as may be convenient.

For a large Company it is much best to order the Bill of Fare in such a Manner, that the Sauce may be on the Side Board; as the serving Sauce at Table is troublesome, and had much better be served round by a Servant.

DESERTS.

D E S E R T S.



Pears.

Almonds
and
Raisins.

Cakes.

Apples.



Oranges.

Pistachia
Nuts.

Prunellas.

Apples.

Oranges.

BILLS OF FARE 93

Oranges.

Apples.

Pears.

Walnuts.

Pears.

Oranges.

Roasted
Chefnuts.

Walnuts.

Apples.

Cherries.

Currants.

Gooseberries.

Strawberries.

Hautboys.

BILLS OF FARE

Hautboys.

Cherries.

Cream.

Currants.

Wood
Strawberries.



Peaches.

Pears.

Melon.

Apples.

Nectarines.



Peaches.

Pears.

Walnuts.

Apples.

Grapes.

Nectarines.

BILLS OF FARE

99

Nectarines.

Grapes.

Melon.

Filberts.

Peaches.



Grapes.

Walnuts.

Melon.

Pears.

Nectarines.



Apples.

Mulberries.

Filberts.

Grapes.

Greengages.

Nectarines.

Pears.

Grapes.

Grapes.

Figs.

Nectarines.

Mulberries.

Peaches.

Melon.

Filberts.

Apples.

Almonds
and
Raisins.

Olives.

Cakes.

Walnuts.

French
Plumbs.

Olives.

Prunellas.

Pears.

Oranges.

BILLS OF FARE

97

Oranges.

Pears.

Olives.

Cakes.

Syllabubs.

Sweetmeats.

Olives.

Apples.

Chestnuts.



Raspberries.

Apricots.

Cream.

Gooseberries.

Melon.

Currants.

Cream.

Plumbs.

Strawberries.

H

Hautboys.

Hautboys.

Green
Gages.Sugar in a
Glas.

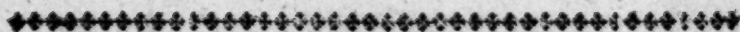
Cherries.

Cream.

Raspberries.

Cream.

Currants.

Sugar in a
Glas.Royal,
or
Orleans Plumbs.Wood
Strawberries.

Apricots.

Gooseberries.

Cream.

Plumbs.

Raspberries.

Cherries.

Cream.

Currants.

Melon.

Nonpareils

BILLS OF FARE. 99

Nonpareils
and
Golden
Pippins.

Pistachia
Nuts.

Cakes.

Almonds
and
Raisins.

Raspberry
Iced
Cream.

Grapes.

Plain or
Apricot Iced
Cream.

Prunellas.

Cakes.

Portugal
Plumbs.

Pears.

H 2

Oranges.

Oranges.

Raspberry
Ice.Pistachia
Nuts.Apricot
Ice.Dried
Apricots.

Prunellas.

Pears.

Brandy Fruit
and
Sweetmeats.Portugal
Grapes.Dried
Cherries.Dried
Greengages.Plain
Ice.French
Plumbs.Pine Apple
Ice.

Nonpareils.

Peaches.

BILLS OF FARE. 101

Peaches.

Melon.

Cherries.

Greengages.

Plain
Ice.

Apricot
Ice.

Hautboys.

Pine
Apple.

Strawberries.

Raspberry
Ice.

Plain
Ice.

Plumbs.

Figs.

Filberts.

Nectarines.

H 3

SUPPERS.



S U P P E R S.



LITTLE FAMILY SUPPERS

OF

FOUR THINGS,



Minced
Veal.

Pat of
Butter
in a Glass.

Radishes.

Poached Eggs
on a Toast.

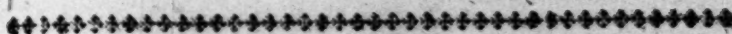
Hashed

Hashed
Mutton.

Anchovy
and
Butter.

Pickles.

Scolloped or roasted
Potatoes.



Maintenons.

Sliced
Ham.

Tart.

Rabbit
roasted.



Boiled
Chicken.

Cold Beef
or
Mutton sliced.

Pickles.

Scolloped
Oysters.

H 4

Boiled

Boiled
Tripe.

Bologna
Sausage
sliced.

Pat of
Butter in a
Glass.

Hashed
Hare.

Gudgeons
fried.

Biscuits.

Rasped Beef,
and a Pat of
Butter in the
Middle.

Duck
roasted.

Roasted
Chicken.

Pot-d
beef.

Cheescakes,

Sausages, with
Eggs poached.

Whiting

Whiting

BILLS OF FARE.

105

**Whitings
broiled.**

**Tongue
sliced.**

Biscuits,

**Calf's
Heart.**

**Veal
Cutlet.**

Tart.

**Radishes, and
Butter in the
Middle.**

Asparagus.

**Hashed
Mutton.**

**Collared
Beef.**

Pickles.

**Chicken
roasted.**

FAMILY

FAMILY SUPPERS

OF

FIVE THINGS.

Lamb
Steaks.

Roasted
Pigeon.

Sallad.

Lobster.

Pease.

Eels boiled,
or broiled.

Butter
Spun.

Tart.

Radishes.

Sweetbread
roasted.

Cold

BILLS OF FARE.

107

Cold Veal
hashes.

Boiled Ham.

Anchovies
and
Butter.

Plain
Fritters.

Pickles.

Tea
roasted.

Pigeons
roasted.

Prawns.

Tart.

Cold
Mutton
sliced.

Asparagus.

Poached

Cold

BILLS OF FARE.

Poached Eggs
and
Spinach stewed.

Slices of
Cold Beef,

Mince
Pies:

Baked
Sprats,

Chicken
roasted.

Boiled
Chicken.

Pease.

Gooseberry
Cream.

Parsley and
Butter, and
Melted Butter,

Calf's
Heart.

Duck

BILLS OF FARE.

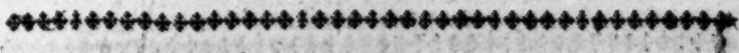
Duck
roasted,

Sliced
Tongue.

Tart.

Cray
Fish.

Pease.



Boiled Chicken,
Lemon Sauce.

Ham
iced.

Butter
in a
Glass.

Radishes.

Lamb's
Fry.

3

Spitch-

Spitchcocked
Eel.

Collared
Beef.

Raspberry
Fritters.

Pickles.

Veal
Cutlet.



Giblets
stewed.

Collared
Veal
sliced.

Tart.

Crab.

Roasted
Pigeons.

Buttered

BILLS OF FARE

Buttered
Lobster.

Potted
Beef.

Raspberry
Cream.

Collared
Pig's Head.

Calf's
Heart.

TWO

TO

Bill of Fare

Fried Smelts,
or Gudgeons.

Marbled
Veal.

Mince
Pies.

Brawn.

Two or three
Woodcocks.

Collaps

172

BILLS OF FARE

Collops
or
cold Veal.

Potted
Lamprey.

Sweetmeats.

Bologna
Sausage
sliced.

Two Teal,
or a
Brace of Partridges.

Lamb's
Fry.

Stewed
Oysters.

Apple
Fritters.

Boiled
Eggs.

Pulled
Chicken.

Hashed

BILLS OF FARE

112

Hashed

Turner.

Buttered
Shrimps.

Blanc Mange
of
Calves Feet.

Spoloped
Potatoes.

Two
Sweetbreads.

Calves Feet
fricasseed.

Potted
Pigeon.

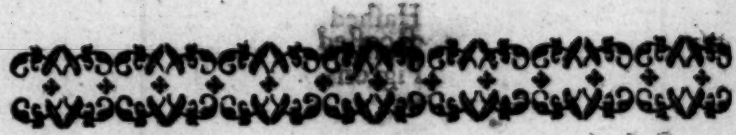
Creamed
Apple Tart.

Lobster.

Broiled Chicken,
Mushroom Sauce.

SUPPERS

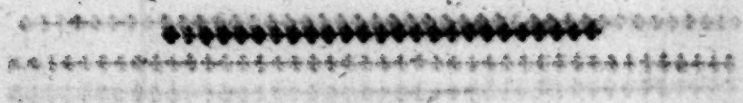
114 BILLS OF FARE.



S U P P E R S

O F

SEVEN THINGS.



Two Sweetbreads
roasted.

Tongue
sliced.

Pickles.

Tart.

Olives.

Spun
Butter.

Pease.

Roasted

BILLS OF FARE 115

Roasted
Pigeon.

Rasped
Beef.

Anchovies.

Raspberry
Cream.

Pickles.

Biscuits.

Asparagus.

Two Sweetmeats.

Pigs
Petitoees.

Sturgeon.

Sweetmeats.

Apple
Fritters.

Stewed
Pears.

Veal
Potted.

Two
Easterlings.

I 2

Two

Two Chickens
roasted.

Lobster.

Beef sliced.

Brandy Fruit,
Custards round.

Potted
Pigeon.

Pickles.

Asparagus.



Scotch
Collaps.

Small
Cold Chicken.

Baked
Herrings.

Trifle.

Collared
Eel.

Sliced
Ham.

Two
Rabbits.

Boiled

BILLS OF FARE. 117

Boiled
Chicken.

Stewed
Pears.

Prawns.

Sweetmeats.

Sliced
Tongue.

Tart.

Maintenons.

Buttered
Lobster.

China Orange
sliced, Sugar in
a Glass in the
Middle.

Potted
Hare.

Mince Pies.

Lemon
Custards.

Bologna
Sausage
sliced.

Two or three
Teal.

13

House

MR. HILL'S OF FARE.

Houls Lamb Steaks

Marbled
Veal.

Pickled
Oysters.

Pistachia
Cream.

Sliced
Tongue.

Potted
Eel.

Brawn.

Small Turkey
roasted.

Buttered
Two Golden Feet

China Orange
Lemon
Lemon

Potted
Pistachia
Cream

Minced
Pistachia

Poached Eggs on
Soured Sauce.

Bolognese
Sauce
Lemon
Lemon

Lemon
Custards
Olive

Two or three
Teal.
Two roasted
(chickens)

SUPPERS

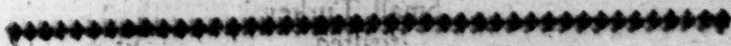
13

13



S U P P E R

NINE THINGS.



Two Calves Feet
fricaseed.

Pistachia
Nuts.

Sliced Oranges,
Sugar in a Glass.

Poached Eggs on
stewed Sorrel.

Raspberry
Fritters.

Asparagus

Olives.

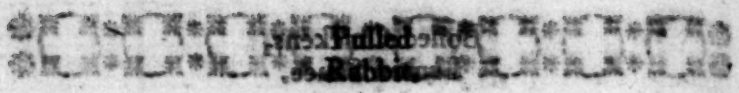
Almonds
and
Raisins.

Two roasted
Chickens.

I 4

Pulled

111 BILLS OF FARE



Potted Veal.	Pickles.	Tart.	Sliced Ham.
Sweetmeats.	Iced Custard.	Collared Eel.	
Two or three Woodcocks.			



Maintenons of Lamb Steaks.	Curds and Cream.
Tartlets.	Pickled Salmon.
Salmagundy.	Jeune Mange.
Cheefecakes.	Two Chickens roasted.

Boiled

BILLS OF FARE

111

Boiled Chickens,
Lemon Sauce.

Tartlets.

Bologna Sauce
sage sliced.

Smelts
fried.

Lemon Cream
and Ratafia
Cakes.

Larks.

Brawn.

Stewed
Quinces.

Scotch
Collops.

Eel Spitchcocked.

Potted
Pigeon.

Cheescakes.

Stewed
Mushrooms.

Trifle.

Pease.

Tart.

Tongue
sliced.

Duck
roasted.

Veal

PLATS OF FARE.

Veal Collared
to this

Collared
Mackerels

Codlings and
Cream.

Ragout of
Eggs.

Melon in
Flummeys

Asparagus.

Sweetmeats.

Prawns.

Pigeons
roasted.

Pulled Chickens

Spin
Butter.

Lamb's Fry.

Potted

Potted

Eel.

Ham

sliced.

Custard

Fritters.

Sweetmeats.

Pease.

Pickles.

Cray

Fish.

Two Ducklings.

SUPPERS

BILLS OF FARE.



S U P P E R S

ELEVEN DISHES.

Pulled Chickens.

Potted
Venison.

Cream.

Spun
Butter.

Maintenons.

Raspberries.

Potted
Ragout

Mushrooms.

Radishes.

Cream.

Potted
Mackerel.

Three Pigeons
roasted.

Boiled

BILLS OF FARE

Boiled Chickens,
Lemon Sauce.

Potted
Pigeon.

Almonds and
Raisins.

Rasped
Beef.

Lamb Stones
fricaseed.

Trifle.

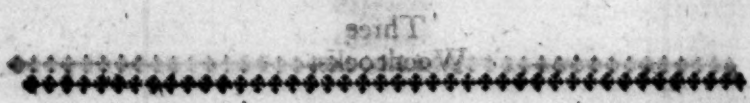
Lobster
roasted.

Anchovies.

Pistachia
Nuts.

Collared
Veal.

Leveret.



Lobster
buttered.

Pease.

Lemon
Custards.

Stewed
Giblets.

Gold
Chicken.

Jellies, a preserved
Green Orange in
the Middle.

Sliced Ham.

Two Sweet-
breads roasted.

Raspberry Cream
in Cups.

Artichokes.

Two Ducklings.

House

BILLS OF FARE 225

House Lamb
Steaks fricafeed.

Oyster
Loaves.

Potted Ham
and
Chicken.

Fricafeed
Eggs in
Slices.

Stewed
Quinces.

Snow Cream
and Brandy
Fruit.

Stewed
Pears.

Potted
Larks.

Lobster.

Mushrooms
stewed.

Three
Woodcocks.

Pickled
Smelts.

Two small Chickens
fricafeed.

Crab.

Three
Snipes.

Tartlets.

Sweetmeats.

Floating Island
of Chocolate.

Sweetmeats.

Small Hare.

Almond
Cheesecakes.

House Lamb's
Ery.

Sandwiches.

White



Shrimps in
Jelly.

Small
Mince Pies.

Pickled
Oysters.

Artichoke
Bottoms,
with Eggs.

Jellies
and
Sweetmeats.

Larks.

Pickled
Smelts.

Custard
Fritters.

Partridge
in Panes in
Jelly.

Wild Ducks.

A Ragout
of Eggs.

Almonds
and
Three
Raisins.

Stewed
Oysters.

SUPPERS

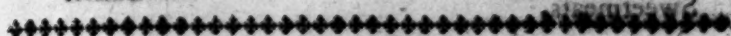
LIST OF Dishes



SUPPER

OF

THIRTEEN DISHES.



Potted
Pigeon.

Chickens
Jelly round.

Pickled
Smelts.
Cray
Fish.

Prunellas.

French
Plumbe.

A Ragout
of Eggs.

Apple Tart
creamed.

Asparagus.

Almonds
and
Raifins.

Pistachia.
Nuts.

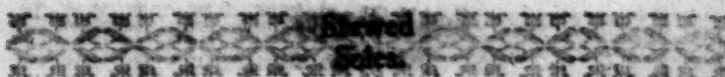
Pickled
Oysters.

Rasped Beef
on buttered
Ruiks.

Loin of
House Lamb.

Stewed

120 BILLS OF FARE



Spun Butter,
Anchovies rolled
and laid round.

Brawn.

THIRTEEN DISHES.

Dried
Sweetmeats.

Cakes.

Pulled
Chicken.

Blanc-Mange,
coloured green
Jelly round.

Two
Sweetbreads.

Olives.

Wet
Sweetmeats.

Lamprey
potted.

Marbled
Veal.

Roasted Beef
on buttered
Raisins.

Pheasant, or
Two wild Ducks.

Pickled
Oysters.

Loaf of
House Lamb.

Small

Lowest

BILLS OF FARE

Small Turkey
Boiled

Cold Ham
Sliced

Potted
Hate

Bullace
Cheese

Dried
Apples

Buttered
Crab

Custard
with Snow

Larks

Oranges

Stewed
Quinoes

Rasped
Beef

Pickles

Scotch
Collops

K

Two

BILLS OF FARE

Two small Rabbits,
fricasee white.

Prawns.

Potted
Mackerel.

Straw-
berries.

Crocant
Tartlets.

Pease.

Cream in a
Cut Glass
Bason.

Ragout
of
Mushrooms.

Stewed
Pippins.

Rasp-
berries.

Potted
Wheat Ears.

Tongue
sliced.

Turkey Poul.

BILLS OF FARE.

A Fricassee of Lamb Stones
and Sweetbreads; larded
Sweetbreads in the
middle.

Two Pigeons
Small
Mince Pies.

Two
Teal.

Almond
Cheesecakes.

Jelly from
a Mould.

Port Wine
Tongue
sliced.

Jellies and
Crocant.

Sliced
Lobster.

Custard
Jeune Mange,
Jelly-between.

Apple Tartlets.
creamed.

Fried
Smelts.

German
Puffs.

Three
Partridges.

K 2

A Brace

BILLS OF FARE.

A Brace of Tench
newed white.

Asparagus.

Two Pigeons
roasted.

Sweet-
meats.

Blanc Mange,
like
poached Eggs.

Sliced
Ham.

Jellies and
Creams.

Potted Veal
sliced.

Crocant
Tartlets.

Custard in
preserved
Oranges.

Two
Sweetbreads.

Stewed
Mushrooms.

Two
young Ducks.

BILLS OF FARE

833

FIFTEEN

SUPPER DISHES.

A Brace of Trout.

Pease.

Cream.

Pulled
Rabbit.

Green
Caps.

Curds.

Pigeon in
Jelly.

Strawberries.

Veal in
Jelly.

Almond
Cheescakes.

Gooseberry
Tarts in
Glasses.

Lamb Stones
fricaseed.

Cream.

Artichokes.

Two Chickens
roasted.

[Sauce on the Side Board.]

K 3

SEVEN



S E V E N T E E N

S U P P E R D I S H E S.



Stewed Soles.

Pease.

Artichokes.

Sliced
Ham.Stewed
Pippins.
in Custard.Preserved Fruit,
and Snow Cream
in small Glasses
round it.Lob-
ster.

Three Teal.

Trifle.

Two larded
Sweetbreads.Potted
Pigeon.Brandy Fruit,
and Lemon
Cream in
small Glasses
round it.Green Orange,
preserved Jelly
heaped round.Small
Cold
Chicken.Ragout of
Eggs.Stewed
Mushrooms.Small
Hare.

[Sauce on] the Side Board.]

NINE.

N I N E T E E N

S U P P E R D I S H E S.

A Salmon Trout,
or a Fricassee of
Rabbits.

Custard
Fritters.

Brandy Fruit,
Sweetmeats round.

Artichoke Bot-
toms with Eggs.

Cray Fish
in Jelly.

Almond
Cheese-
cakes.

Lemon
Custards.

Sliced
Tongue.

House Lamb
Steaks fricafeed.

Jellies and
Syllabubs.

Three
Snipes.

Collared
Veal
ficed.

Blanc
Mange.

Black Caps
and
Cream.

Hare Cake
in
Jelly.

Aspa-
ragus.

Brandy Fruit,
and Sweetmeats
round.

Small
Mince
Pies.

Pheasant.

K +

COLD



COLD SUPPERS.



Lobster.

Tart.

Sallad.

Rasped
Beef.

Cold
Lamb.



Ham sliced.

Pickled
Salmon.

Anchovies with
chopped Parsley,
&c. for Sauce to
the Veal.

Tart.

Radishes and
Butter.

Cold Breast
of Veal.

Cold

BILLS OF FARE

137

Cold roasted
Chicken.

Curds and
Cream,

Collared
Eel.

Sallad.

Potted
Lobster.

Tart.

Cold Tongue.

Cold Chickens.

Pickled
Oysters.

Small
Tarts.

Potted
Woodcock.

Salmagundy.

Brandy Fruit,
Cream of any
Sort round.

Ham sliced.

Potted
Beef.

Cheesecakes.

Brawn.

Lobster, Prawns
round it.

[Sallad on the Side Board.]

Cold

Cold Breast
of Veal.

Potted Ham
and Chicken
sliced.

Gooseberry
Cream.

Anchovies.

Prawns.

Salad.

Cray
Fish.

Pickles.

Curds
and
Cream.

Potted
Venison
sliced.

Cold
Tongue.

Cold

BILLS OF FARE. 139

Cold Chickens.

Lemon
Custards.

Cray Fish
in Jelly.

Blanc
Mange.

Potted
Pigeon.

Cream.

Collared
Eel.

Straw-
berries.

Red
Raspberries.

Marbled
Veal.

Jellies and
Syllabubs.

Sliced
Ham.

White
Raspberries.

Haut-
boys.

Mackerel
Collared.

Cream.

Potted
Leveret.

Jeaune
Mange.

Smelts
in Jelly.

Stewed
Pippins.

Cold Ribs
of Lamb.

[Sallad on the Side Board.]

THE

THE
LADIES
ASSISTANT.

General directions for boiling meat, poultry, &c.

AS neatness is a most material requisite in a kitchen, be particularly careful to keep all the utensils perfectly clean, and the pots and saucepans well tinned; and let all meat, &c. boil gently, and always use soft water if to be had; put the meat into the vessel while the water is cold, and when it boils never neglect to take off the scum, as that not being attended to spoils the look of the meat.

MUTTON

Should be boiled, a quarter of an hour to a pound: serve it with mashed turnips and

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and carrots, or caper sauce—or to a neck of mutton eschalot sauce.

GRASS LAMB

Should be boiled a quarter of an hour to each pound: serve it with spinach, carrots, cabbage, or broccoli.

BEEF

Must be boiled according to the different pieces: a buttock or a haunch bone ought not to be thoroughly boiled, as they make good bubble and squeak if under done, or the inside of a buttock will make a good pye; a middling sized buttock will take about three hours; brisket and all inferior pieces ought to be very well boiled. For sauce, cabbage, favoys, any greens, carrots, or turnips.

VEAL

Should be well boiled; a knuckle of veal of six pound will take very near two hours: serve it with tongue, bacon, or pickled pork, greens of any sort, broccoli, and carrots, or onion sauce, white sauce, oyster sauce, parsley and butter, or white celery sauce.

PORK

PORK

Should be very well boiled ; a leg of pork of six pound will take about two hours ; the hand must be boiled till very tender : serve it with pease pudding, favoys, or any greens.

Half a calf's head.

Wash it very clean, let it lie for some time in water ; boil it thoroughly ; boil the brains in a bit of cloth, with a little parsley and a leaf or two of sage ; when the head is enough, rub it with yolk of egg ; strew on bread crumbs, baste it and brown it before the fire ; mash the brains, mix them with a little pepper and salt, a piece of butter and a very little flower ; lay the tongue peeled in the middle of them on a small dish, bacon or pickled pork on another ; greens and carrots in another ; the head in a separate dish.

A lamb's head and purtenance.

Wash it very clean ; take the black part from the eyes, and the gall from the liver ; lay the head in warm water ; then boil all together ; when the liver and heart, &c. are enough, chop it, flower it, and toss it up in a little gravy, with a little ketchup, some pepper,

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pepper, salt, a little lemon juice, a spoonful of cream; give it a boil: serve it with the head laid on it, which must be rubbed with yolk of egg, bread crumbs strewed on, shred parsley, and grated lemon, browned before the fire. — Or you may fry half the liver with some bacon, and put it round the dish.

TONGUE.

If it be a dried one steep it all night in water; boil it three hours: if out of pickle wash it only; boil it two hours; (this for a middling sized tongue;) peel it, run a silver skewer through it.

A HAM.

Steep it all night in soft water; a large one should simmer three hours, and boil gently two; a small one should simmer two hours, and boil about one and a half; pull off the skin, rub it over with yolk of egg; strew on bread crumbs, set it before the fire till of a nice light brown.

A TURKEY.

Make a stuffing with grated bread, oysters, chopped, grated lemon peel, pepper, salt, nutmeg; about four ounces of butter or
suet

THE LADIES ASSISTANT. 145

suet chopped, a little cream, yolks of eggs to make it a light stuffing; fill the craw; if any is left make it into balls; flower the turkey, put it into the water while cold; take off the scum as it rises; let it boil very gently.—A middling turkey will take about an hour. Boil the balls; lay them round the turkey, with oyster sauce in the dish and in a boat. The stuffing may be made without oysters, or you may stuff the turkey with forced meat or with sausage meat, mixed with a few bread crumbs and yolks of eggs.—If oysters are not to be had, white celery sauce is very good, or white sauce.

FOWLS.

A large one will be boiled in about half an hour: serve it with tongue, bacon, or pickled pork; cabbage, favoys, broccoli; any greens or carrots, and oyster sauce, white celery sauce, or white sauce.

CHICKENS.

A large one takes twenty minutes, a very small one fifteen. For sauce—parsley and butter, or lemon sauce.

DUCK.

Pour boiling milk and water over it; let

L

it

it lie an hour or two; boil it gently in plenty of water full half an hour: onion sauce.

RABBITS.

Before you boil them hold the heads for a few minutes in a sauce-pan of water that is boiling, which will prevent the disagreeable appearance they otherwise have on cutting up; then boil them half an hour or thereabouts, according to their size: onion sauce, or parsley and butter, the liver shred and mixed with it.

General Directions for roasting meat, poultry, &c.

AS soon as you lay down the meat, pour over it some warm water, which throw away; this is very necessary to those who are nice in the dressing their meat, it being a good deal handled in the spitting; shake some flower over it, baste it with butter, and do not put it too near the fire: this, with frequently basting it, a brisk fire, and allowing time enough, are the only means of roasting in perfection: when the steam draws to the fire the meat is near done: flower and baste it just before you send it in, that it may have

have a nice froth : always allow a longer time for the meat to roast in frosty weather.

It is not possible to prescribe farther rules ; experience and attention are only to be relied on. Take particular care to have the spit clean, as nothing is more disagreeable than a spit mark.

BEEF.

A piece of ten pound will take about an hour and a half ; of twenty pound three hours if thick ; two hours and a half if thin : put a piece of buttered paper on the outside, it prevents the skin from shrinking. For sauce—sallad, pickles, potatoes, broccoli, cucumbers raw or stewed, celery raw or stewed, French beans, colliflower.

MUTTON.

A leg of six pound will take an hour and a quarter ; of twelve pound two hours ; a small saddle an hour and a half, a large one near three hours ; paper a saddle : if garlic is not disliked stuff the knuckle part of the leg with two or three cloves of it. For sauce—potatoes, pickles, sallad, celery raw or stewed, cucumbers raw or stewed, broccoli, French beans, colliflower ; or to a shoulder of Mutton onion sauce.

GRASS LAMB.

A leg of five pound will take about an hour; other joints in the same proportion. For sauce—sallad, pickles, broccoli, colliflower, French beans, pease, potatoes, cucumbers raw or stewed, or mint sauce.

HOUSE LAMB

Must be well roasted; a small fore quarter will take an hour; a large one an hour and a half; a leg three quarters of an hour, or an hour. For sauce—sallad, broccoli, potatoes, celery raw or stewed; or for a fore quarter of lamb cut off the shoulder, pepper and salt the ribs, squeeze over a Seville orange.

PORK

Should be well done; a leg of twelve pound will take three hours; stuff the knuckle with chopped sage and onion, pepper, and salt: serve it with gravy in the dish; do not score it; but always score a loin: very young pork may be skinned and dressed in quarters. For sauce—potatoes and apple sauce.

VEAL.

VEAL.

You must allow a quarter of an hour to a pound; paper the fat of a loin; stuff the fillet and shoulder with the following ingredients; a quarter of a pound of suet chopped, parsley and sweet herbs chopped, grated bread and lemon peel, pepper, salt, nutmeg, and yolk of egg: butter will supply the want of suet. For sauce—sallad, pickles, potatoes, broccoli, cucumbers raw or stewed, French beans, pease, colliflower, celery raw or stewed.

VENISON.

When it is spitted, put over it a sheet of paper, then a paste of flower and water, over that a sheet of thick paper well tied on. If it be large, will take four hours; neck and shoulder about two hours and a half, according to the size; just before you send it to table take off the papers, flower and baste it with butter. For sauce—gravy and sweet sauce in separate boats.

MOCK VENISON.

Cut a hind quarter of fat mutton like a haunch; let it hang in cold dry weather

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ther for three weeks or a month: dress it like venison.

A P I G.

Put into it chopped sage, a crust of bread, some salt and pepper, sew it up; as soon as it is dry at the fire rub it over with a little sweet oil; when the gravy begins to run, set basons under to receive it; when the pig is of a nice brown, and the steam draws to the fire, rub it well with a bit of cold butter in a cloth; cut off the head, save the gravy which runs from it; cut off the ears and jaw bones, (which are to be laid at the ends and on the sides of the dish;) cut the pig down the back quite through, bruise the brains, chop the crust of bread and sage; put these to some rich made gravy and what you have saved in the roasting; pour some of this into the dish, the rest in a boat; put a pig-iron against the middle of the pig while roasting, or it will be apt to burn. For sauce—gravy, plain bread sauce, or bread sauce with currants.

A H A R E.

Stuff it with a pudding made of bread crumbs, chopped suet, the liver parboiled and bruised, lemon peel grated, shred parsley

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ley and sweet herbs, pepper, salt, nutmeg, the yolks of two eggs, sew up the hare; put a quart of small beer into the dripping pan, or three pints, according to the size of the hare; baste it with this till the whole is used; then flower the hare and baste it with butter; send it to table with a fine froth. I have tried all the different things recommended to baste a hare with, and never found any thing so good as small beer. A small hare will take an hour and a half, a large hare two hours. For sauce—gravy, melted butter, and sweet sauce.

RABBITS

Will take twenty minutes or half an hour, according to the size; hold the heads for a few minutes in boiling water before you lay them down. For sauce—parsley and butter, with the liver parboiled and shred; but they are best stuffed with chopped suet, the liver parboiled and bruised, bread crumbs, grated bread, and a little lemon peel, chopped parsley and sweet herbs, yolk of egg mixed, pepper, salt, and nutmeg; gravy in the dish.

A TURKEY.

A middle sized one will be roasted in an hour; make a stuffing with four ounces of

L 4

butter

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butter or chopped suet, grated bread, a little lemon peel, parsley and sweet herbs chopped, pepper, salt, and nutmeg, a little cream, and yolks of egg; fill the craw with this or with forced meat; paper the breast till near done, then flower and baste it. For sauce—gravy alone, or with brown celery sauce, or mushroom sauce: for a turkey poult, gravy and bread sauce.

FOWLS.

A large one will take three quarters of an hour roasting. For sauce—gravy, egg sauce, white sauce, or mushroom sauce, or brown celery sauce.

CHICKENS.

A large one will take half an hour, a small one twenty minutes. For sauce—gravy, parsley and butter, or mushroom sauce.

TAME DUCKS.

Season them with sage and onion shred, pepper, and salt; half an hour will roast them. Gravy sauce or onion sauce.

DUCKLINGS

Are not to be seasoned; they will be roasted

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roasted in rather less than half an hour.
For sauce—gravy and gooseberry sauce,

GOOSE

Must be seasoned with chopped sage and onion, pepper, and salt; an hour will roast it. For sauce—gravy, and apple sauce.

PIGEONS

Take about twenty minutes roasting. For sauce—parsley and butter.

LARKS

Will be roasted in fifteen minutes; in ten with a very good fire. For sauce—melted butter in a boat, and fried bread crumbs in the dish.

WILD FOWL

Should never be too much roasted,

A WILD DUCK

Will take full twenty minutes. Gravy sauce.

WIDGEON or EASTERLING

Will take near twenty minutes. Gravy sauce.

To

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To eat wild duck, widgeon, or easterling, in perfection, half roast them; when they come to table slice the breast, strew on pepper and salt, pour on a little red wine, and squeeze the juice of an orange or lemon over; put some gravy to this, set the plate on a lamp, cut up the bird, let it remain over the lamp till enough, turning it.

TEAL

Will be done in fifteen minutes. — Gravy sauce.

WOODCOCKS and SNIPES.

Twenty minutes will roast the first, fifteen minutes the latter; put under either, while roasting, a toast to receive the trail, which lay under them in the dish. For sauce—melted butter and gravy.

PARTRIDGE

Will be done in less than half an hour. For sauce—gravy and bread sauce.

PHEASANT

Will be roasted in about half an hour; serve it with a feather in the tail. For sauce—gravy and bread sauce.

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As soon as you lay down any kind of poultry, flower and baste it.



Sauces for meat, poultry, and fish.

Butter to melt.

KEEP either a plated or tin sauce pan for the purpose only of melting butter; put a little water in the bottom, a dust of flower, shake them together, cut the butter in slices; as it melts shake it one way, let it boil up; it will be smooth and thick; but is what you often meet with ill done.

Gravy.

Take lean beef according to the quantity of gravy that is wanted, cut it into pieces, put it into a stew-pan with an onion or two sliced, a little carrot; cover it close, set it over a gentle fire; pour off the gravy as it draws from it, then let the meat brown, turning it that it may not burn; pour over it boiling water, add a few cloves, pepper-corns, a bit of lemon peel, a bunch of sweet herbs; let this simmer gently, strain it with the gravy that was drawn from the meat, add a spoonful of ketchup, some salt.

Gravy

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Gravy for white sauce.

Cut some veal and mutton to pieces, boil it with a bunch of sweet herbs, an onion stuck with cloves, a bit of lemon peel, a few pepper corns, till it is as rich as you would have it.

Boiled beef gravy will do if veal is not to be had conveniently.

Egg sauce.

Boil two or three eggs hard, or more if you want a good deal of sauce; chop the whites first, then the yolks with them; put this into melted butter.

White celery sauce.

Take some strong boiled gravy made with veal, a good deal of spice, and sweet herbs; put it into a stew-pan with celery cut into pieces two inches long, ready boiled; thicken it with three quarters of a pound of butter, rolled in flower, half a pint of cream; boil it up, squeeze in some lemon juice; pour some of it into the dish; it is an excellent sauce for boiled turkey, fowl, or veal. When you make the stuffing for the turkey make some of it into balls and boil them.

Brown

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Brown celery sauce.

Cut the white part in lengths as before, boil and drain it; put to it some good gravy, with a little flower mixed smooth in it, a little ketchup, pepper, salt, and nutmeg; boil it up.

Bread sauce.

Put a good piece of crumb of bread (not new) into a full half pint of water, with an onion, a blade of mace, a few pepper corns, in a bit of cloth; boil these a few minutes; take out the onion and spice, mash the bread very smooth, add a piece of butter and a little salt.

Bread sauce for a pig.

Some like it made as above, or with a few currants picked, washed, and boiled in it.

Sweet sauce for hare or venison.

Melt some currant jelly in a little water and red wine; or send in currant jelly only: or simmer red wine and sugar for about twenty minutes.

Onion

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Onion sauce.

Boil some onions, shifting the water twice, then pulp them through a cullender, or chop them; add a little cream, a bit of butter mixed with flower, some salt; boil this up.

Eschalot sauce for boiled mutton.

Chop four or five eschalots, put them into a little of the liquor the mutton was boiled in, stir in a good piece of butter rolled in flower, boil it up; add a little lemon juice or vinegar.

Caper sauce.

Chop a few capers, not too small, stir them into some melted butter.

Apple sauce.

Pare, core, and slice some apples, put a little water into the sauce-pan to keep them from burning, a bit of lemon peel; when they are enough take out the peel, bruise the apples, add a lump of butter, and a little sugar.

Gooseberry

Gooseberry sauce.

Put some coddled gooseberries and a little juice of sorrel, with a little sugar, into some melted butter.

Lemon sauce.

Pare a lemon, cut it into slices, pick out the seeds and chop it small; boil the liver and bruise it; mix these in a little gravy, and put it to some melted butter with a little of the peel chopped fine.

Mushroom sauce.

Mix a good piece of butter with a little flower; boil it up in some cream, shaking the sauce-pan; throw in some mushrooms, a little salt, and nutmeg; boil it up. Or put the mushrooms into butter melted, with a little veal gravy, some salt, and grated nutmeg.

White sauce.

Boil any bones or bits of veal, with a small bunch of sweet herbs, an onion, a slice of lemon, a few white pepper corns, a little celery; strain it; there should be near half a pint: put to it some good cream with
a little

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a little flower mixed smooth in it, a good piece of butter, a little pounded mace, and some salt; keep it stirring; add mushrooms or a little lemon juice.

Oyster sauce.

When the oysters are opened wash them out of the liquor, then strain it; put that and the oysters into a little boiled gravy, just scald them; add some cream, a piece of butter mixed with flower, some ketchup; shake all up, let it boil but not much, lest the oysters grow hard and shrink; yet take care they are enough, as nothing is more disagreeable than if the oysters taste raw: or melted butter only with the oysters and their liquor.

Anchovy sauce.

Put a little gravy into a sauce-pan with two anchovies boned and chopped, the scales first wiped off, a little ketchup, a piece of butter rolled in flower; boil it up.

Lobster sauce.

Melt some butter with a piece of horseradish in it, a little chyan; put in the meat

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meat of the lobster pulled to pieces; the inside bruised with the spawn if it has any; boil it up, take out the radish.

Shrimp sauce.

Mix a good piece of butter with some flower; boil it up in some rich gravy; put in the shrimps; give them a boil.

An excellent white fish sauce.

An anchovy, a glass of white wine, a bit of horse radish, two or three blades of mace, an onion stuck with cloves, a piece of lemon peel, a quarter of a pint of water or more; simmer these till reduced to the quantity you may want, strain it; put in two spoonfuls of cream, a large piece of butter with some flower mixed well in it; keep stirring it till it boils, add a little ketchup, squeeze in some lemon juice when off the fire. You may add more wine if agreeable.

Fennel sauce.

Boil a bunch of fennel and parsley, chop it small; stir it into some melted but-

Sauce for cold chicken, partridge, or veal.

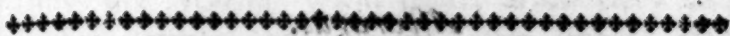
An anchovy or two boned and chopped, parsley, and a small onion chopped, pepper, oil, vinegar, mustard, either walnut or mushroom ketchup; mix them together.

To crisp parsley.

Pick and wash it, put it into a Dutch oven, or on a sheet of paper; do not set it too nigh the fire, turn it till quite crisp, laying little bits of butter on it, but not to be greasy: it is a much better method than frying it.

Mint sauce.

Chop some mint, put to it vinegar and sugar.



To dress vegetables.

BE particularly careful in washing all greens, as dirt and insects are apt to lodge among the leaves.

Cabbage.

Quarter it, boil it in plenty of water with a good handful of salt; when it is tender drain it on a sieve, but never press it. You may chop it and heat it with a piece of butter, pepper, and salt. Savoy and greens are boiled in the same way.

Colliflower.

Boil it in plenty of milk and water, no salt. It is very soon boiled, and if the flower is soft it is good for nothing.

Broccoli.

Leave the head, cut off all the hard part about the stalks; throw it into water, boil it till tender.—Or, Strip the leaves from the side shoots, and pare the stalks of them, tie them in bunches, boil them in salt and water. Serve them laid in bunches, melted butter over them.

Asparagus.

Scrape them, tie them in bunches, cut them even, boil them quick in salt and water; lay them on a toast which has been dipped in the water the asparagus was boiled in; pour over them melted butter.

Pease

Should not be boiled too much, nor in much water; melted butter in a boat, or a piece of butter put to them, then shaken up with pepper and salt. Lay boiled chopped mint round the dish.

Beans.

Boil them till tender, but never boil them with the bacon. Serve them with bacon, pickled pork, and parsley and butter.

Turnips.

Pare them thick, when boiled squeeze them, mash them smooth; heat them with a little cream, a piece of butter and flower, pepper, and salt.

Carrots

Require a good deal of boiling; when they

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they are young wipe them after they are boiled; when old scrape them before you boil them.

Parsnips

Must be boiled very tender; may either be served whole with melted butter, or bear smooth in a bowl, heated with a little cream, butter and flower, and a little salt.

French beans.

If not very small split and quarter them; throw them into salt and water; boil them in a quantity of water with some salt.

N. B. Make all greens boil as quick as possible, for it preserves their colour.

Spinach.

You may boil it; but it is best stewed; put a very little water at the bottom of the stew-pan; when the spinach is tender squeeze it very dry; put to it a piece of butter, some pepper, salt, a spoonful of cream; stir it about in the pan till tolerably dry.

Sorrel.

Stew it as spinach.

Artichokes.

Twist off the stalks; boil them an hour and a half or two hours. Serve them with melted butter in little cups.

Vegetables in a savoury way.

A ragout of celery.

CUT the white part into lengths, boil it till tender; fry and drain it, flower it, put it into some rich gravy, a very little red wine, salt, pepper, nutmeg, and ketchup: boil it up.

Celery stewed white.

Boil it till tender, the very white part only cut into pieces; stir some cream over the fire with two yolks of eggs; put in the celery, some salt, pepper, mace pounded, grated lemon peel a little; shake all together, but do not let it boil.

Celery stewed brown.

Cut it to pieces as before directed, half boil it, drain it, then stew it in some good gravy

gravy, pepper, salt, nutmeg, ketchup; then mix a little flower smooth in a little gravy & boil it all up.

Celery fried.

When boiled dip it in batter, fry it of a light brown, and dry; pour over melted butter.

Cucumbers dressed raw, called Mandrang.

Unless they are bitter they need not be pared; score them at the end as you cut them, that they may be in small bits as if slightly chopped, a good deal of young onions, some chyan and salt, a glass of Madeira, the juice of half a good lemon, and some vinegar. This is an exceedingly good way of dressing them, and will agree with the most delicate stomach.

Cucumbers stewed.

Pare them; slice them about the thickness of a crown piece; slice some onion; fry them both, drain and shake a little flower over them, put them into a stew-pan with some good gravy, chyan, salt; stew them till tender.--Or, They may be stewed in their own liquor, without being fried; chyan and salt.—Or, Take out the seeds, quarter

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the cucumbers, stew them till clear in some boiled gravy; mix a little flower with some cream, a very little white wine, white pepper pounded; boil it up.

Forced cucumbers.

Make a slit down the side, take out the seeds, fill the cucumbers with forced meat that has been boiled, tie them up with packthread, fry them, stew them in rich gravy, chyan, salt, a little pounded cloves; mix a little flower in a little gravy to thicken with; boil all together.

French beans stewed.

Boil them, put to them a little cream, boiled gravy if you have any, pepper, salt, a bit of butter mixed with some flower; boil it up.

A ragout of French beans.

Do not split them, but cut them in two, fry and drain them, shake over a little flower; put to them some good gravy, an onion, a little pounded cloves, chyan, and salt, some ketchup; boil this up, shaking it, take out the onion.

Mush-

Mushrooms stewed white.

Wipe some large buttons, boil them up quick in a little water; put to them some cream, a piece of butter mixed with a little flower, some pounded mace, a little chyan and salt; boil this up, shaking them.

Mushrooms stewed brown.

Clean them, stew them in some good gravy thickened with a little flower, add a little chyan, salt, and nutmeg.

A ragout of mushrooms.

Peel large mushrooms, and scrape the inside; broil them; when a little brown, put them into some gravy thickened with a little flower, a very little Madeira, salt, and chyan; a little juice of lemon: boil these together.

Mushroom leaves.

Wash some small buttons, boil them a few minutes in a little water; put to them a little cream, a bit of butter rolled in flower, salt, and pepper; boil this up, and fill some small Dutch leaves: if you cannot get them, small

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small French rolls will do, the crumb taken out; but not near so well as the loaves.

Pease and lettuce stewed.

Boil the pease, drain them; slice and fry the lettuce, put them into some good gravy; shake in a little flower, add chyan and salt, a very little shred mint; boil this up, shaking it.

Dried artichoke bottoms fricaseed.

Put them into warm water for two or three hours, changing the water; put a piece of butter into some cream, stir it over the fire till melted; put in the bottoms with a little salt and white pepper; give them a boil or two.

Fried artichoke bottoms.

If dried lay them in water as above, flower and fry them; pour over melted butter.—Or, Put the yolk of an egg boiled hard in the middle of each bottom.

A ragout of artichoke bottoms.

Let them lie in water as before directed; put to them some good gravy, mushroom ketchup

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ketchup or powder, chyan, salt; thicken with a litte flower; boil these together.

Chardoons fried.

Boil them in salt and water, dip them in batter, fry them; serve them with melted butter.

Chardoons stewed.

Boil them as above; toss them up in a little gravy, some ketchup, chyan, salt; thicken with a bit of butter, mixed with a little flower; a little juice of lemon.

Skirrets fricaseed.

Boil the roots till tender, blanch them, cut them in pieces; put some cream, a bit of butter rolled in flower, a little chyan, salt, and nutmeg, into a stew pan; boil this up; put in the skirrets, let them just heat through.

Asparagus loaves.

Boil some asparagus; reserve a few whole, cut short; chop the remainder, but not too small; put to them some cream, a bit of butter mixed with a little flower, chyan, salt, and nutmeg; boil this up; fill the loaves, stick in the asparagus that were left.

A ra-

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A ragout of asparagus.

When you have scraped and cleaned it, cut the prime part; wash a head or two of endive and a lettuce, cut it rather small, fry them till almost dry in good butter, with a little eschalot chopped fine; shake in some flower, stir them about; put in some cullis or good gravy, pepper, and salt; stew all till the sauce is thick enough.—Garnish with a few of the heads of asparagus boiled,

Potatoes scoloped.

When boiled [the mealy sort are best] beat them fine, put to them cream, the yolk of an egg, pepper, salt, a piece of butter; do not make them too moist: fill some scollop shells, smooth the tops with the back of a spoon; rub them over with a little yolk of egg, set them in a Dutch oven to brown: they will rise before the fire, and if nicely done are a pretty supper dish,

Potatoes in balls.

Do them as above; roll them in balls with a little flower, brown them in a common or Dutch oven, or fry them.—Or, when washed, &c. press them into a pint bason, then turn this out; brown it before the fire.

Savoys

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Savoys forced.

Scoop a little of the heart from a favoy at the stalk end, fill it with forced meat; cut another in two; stew these till tender, in good gravy thickened with a bit of butter and flower.—The forced meat must be first boiled.

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S O U P S.

Cray fish soup.

BOIL a quarter of a hundred of cray fish; take the shells from the tails of six or eight of the largest; leave the tails to the bodies, and take off the little claws, leave the large ones on; take off the tails from the best, picked clean from the shells (these are all for garnish;) bruise all the shells and remaining bodies to a paste, with the spawn of a large lobster.—Brown a pound and a half of thornback, maid, or any white fish, sliced in a stew pan, with a bit of butter; set it over a stove with good broth, the crumb of two French rolls; let it simmer till the fish and rolls are tender; mix the bruised fish with it, and rub it through a cloth; let it just boil: put the crust of the French rolls in a dish, pour the soup

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soup over them.—No seasoning but salt; garnish the tureen dish with the cray fish saved as above.

Soup and boullie.

For the boullie roll five pound of brisket of beef tight with a tape; put it into a stew pot with four pound of the leg of mutton piece of beef, about seven or eight quarts of water; boil these up as quick as possible, scum it very clean, add one large onion, six, or seven cloves, some pepper corns, two or three carrots, a turnip or two, a leek, two heads of celery; stew this very gently, close covered, for six or seven hours; about an hour before dinner strain the soup through a piece of dimity, that has been dipped in cold water; put the rough side upwards. Have ready boiled carrots cut like little wheels, turnips cut in balls, spinach, a little chervil and sorrel, two heads of endive, one or two of celery cut in pieces; put these into a tureen, with a Dutch loaf, or a French roll dried, after the crumb is taken out; pour the soup to these boiling hot; add a little salt and chyan. Take the tape from the boullie, serve it in a separate dish. Mashed turnips and sliced carrot, in two little dishes; the turnips and carrots should be cut with an instrument that may be bought for that purpose.

N. B.

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N. B. You may always have soup as clear as water, by using the dimity in the manner directed above.

A rich gravy soup.

Cut seven or eight pound of lean beef to pieces; put it into a stew pot with a shank of ham, or a bit of lean bacon, a little bit of butter; lay on the meat two or three carrots sliced, two onions, a turnip, half a dozen cloves, three heads of celery, a bunch of sweet herbs; cover the pot close, set it over a slow fire, at a distance that the gravy may draw out gradually, which pour off; then let the meat brown over a fire rather quick, but take care it does not burn, as that will quite spoil the soup; pour over the meat six or seven quarts of water; let this simmer, or boil very gently, till reduced to about seven pints, or as you chuse it for richness; put to it the gravy which was drawn from the meat, strain it; when cold, take off the fat; heat the soup with vermicelli, and the nicest part of a head of celery boiled and cut to pieces, chyan, and a little salt; you may add carrot, cut into small pieces and boiled, with spinach and endive; or the herbs without the vermicelli, or vermicelli only; a dried French roll, the crumb first taken out. Make the soup the day before you want it.

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N. B. All soups and stews are best done in an earthen vessel, made with a close cover; it gives them a richer flavour, and is always used by French cooks.

Pease soup.

Cut three or four onions, (two only if large) two carrots, some spinach, celery, endive, a turnip, into a stew pan; fry them with a bit of butter, so as to be as little greasy as possible; put them into a stew pot, with four quarts of water, (if you wish the soup to be very rich, as much beef broth) some roast beef bones if you have any, a red herring, or a bit of lean bacon, a quart of split pease; let this stew gently till the pease are very soft; pulp them through a fine cullender or a coarse sieve; when cold, take off the top, heat the soup with celery, boiled and cut to pieces, spinach, endive, and a little chyan; cut some bread like dice, fry it very dry, put it into a tureen, pour on the soup; add a little dried mint, rubbed very fine; if you prefer it you may fry the herbs after they are boiled; if you have any gravy that has run from a piece of meat, put that to it; if your soup does not appear quite thick enough, mix a little flower very smooth, and add to it; but be sure boil it up a few minutes, or the flower will taste raw; the liquor of a leg of
pork

pork makes good green pease soup in a common way ; or any bones boiled.

Green pease soup.

Boil four or five pound of the knuckle or crag of veal to rags, in four or five quarts of water, with salt, pepper, a little mace, an onion; strain this; put to the liquor one quart of old pease; boil them till tender, pulp them through a sieve; add about a pint or more of young pease, half boiled; spinach, lettuce, and cabbage, first boiled, then fried; boil all together till the pease are enough; add a little chyan; scum off the fat that rises from the greens; add a little chopped mint; boil the meat the night before. Neck of lamb will supply the place of veal.

Hodge podge.

Cut a piece of brisket of beef into pieces; put water to it, a bunch of sweet herbs, an onion, some whole pepper in a bit of muslin, a carrot or two cut into pieces; when it has boiled some time, add a turnip or two, cut into pieces; two or three heads of celery cut into pieces; stew all till tender; you may add lettuce, young cabbage, and a few green pease; if you put in the turnip at the first it will be boiled to mash.

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Another

Another hodge podge.

Cut a piece of brisket of beef into eight or ten pieces, put it into a vessel that will hold about a gallon beside the meat, &c. put in three full quarts of water, one quart of small beer, or rather less; scum it well; put in onions, carrots, turnip, celery, black pepper, a little salt; when the meat is tender take it out, strain the soup; put a bit of butter into a stew pan, a spoonful of flower, stir it till brown, but be sure not to let it burn; take the fat off the soup; put it into the stew pan, stew it with the beef in it, and the nicest part of three or four favoys; when they are tender serve it; you may add turnips and carrots; or serve it with these, without the favoys; with spinach, celery, and endive.

N. B. In all these soups, you may add, or omit, whatever greens, or roots, you chuse.

Leg of beef cut to pieces and stewed six or seven hours, with carrot, and the other ingredients, makes very good soup; a little small beer is an addition to all brown soups.

A cheap soup.

Two pound of lean beef, six onions, six potatoes, one carrot, one turnip, half a pint of split pease, four quarts of water, some pepper corns, a head of celery, a British herring;

herring; when boiled, rub this through a coarse sieve; add spinach and celery boiled, dried mint, fried bread.

Soup à la reine.

Put into a stew pan two pound of lean veal, cut into slices; two or three slices of ham, or lean bacon; a carrot, a large onion sliced, four pepper corns, a dozen coriander seeds; let these draw very gently; add four quarts of beef broth, let this boil gently one hour, strain it; pound the white of a roast fowl; blanch and beat half a pound of sweet almonds, half a dozen bitter; bruise four yolks of eggs boiled hard; mix these with the soup; rub it through a napkin; heat it with a little cream added, keep it stirring, do not let it boil; put into the tureen the crumb of a French roll whole.

Mock turtle soup.

Let the head be scalded with the skin on; pull off the horny part, which cut into pieces about two inches square; wash and clean these well; dry them with a cloth; put them into a stew pan with four quarts of broth; basilisk, knotted marjoram, savory, a little thyme, some parsley, all chopped fine; cloves and mace pounded; chyan not too much; some green onions, and eschalot chopped; a few fresh mushrooms chopped; half a pint of

Madeira; stew all together gently, till reduced to two quarts; heat a little broth with a gill of cream, some flower mixed smooth in it; the yolks of two eggs; keep these stirring over a gentle fire, till near boiling; then add them to the soup, stirring it as you pour it in, for it is very apt to curdle; then let all stew together for an hour, or more; when it is ready to send to table, throw in forced meat balls boiled, hard yolks of eggs; when off the fire, squeeze in the juice of half a lemon, and half an orange; the balls must be seasoned as the soup; the mushrooms may be omitted. The quantity of soup may be increased by adding more broth, and calves feet, and ox palates, boiled tender and cut into pieces.

The broth for the mock turtle soup.

The calf's head, when the horny part is taken off; six or seven pound of beef; a calf's foot or two; two carrots, a turnip, two onions, a shank of ham, one head of celery, cloves, pepper corns; a bunch of sweet herbs, a piece of lemon peel, a few truffles, eight quarts of water; stew these well, strain it.

Vermicelli soup.

Cut a crag of mutton, the knuckle part of a leg of veal, and two pound of beef, into pieces;

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pieces; put them into a vessel with a little bit of butter, a bit of lean ham or bacon, four heads of celery, a bunch of sweet herbs, a large onion or two, three large carrots, two turnips, a few truffles and morels; cover this close, set it over a slow fire for half an hour, then pour in a gallon of boiling water; let it simmer gently till enough; strain the soup, heat it with two ounces of vermicelli; you may add just the white part of a head of celery, cut into lengths and boiled; a small French roll, the crumb taken out. You may omit the celery and put in asparagus heads cut small.

Asparagus soup.

Cut four or five pound of beef to pieces; set it over a fire with an onion or two, a few cloves, and black pepper corns, a calf's foot or two, celery a head or two, a very little bit of butter; let it draw at a distance from the fire; put in a quart of warm beer, three quarts of warm beef broth, or water, let it stew till enough; strain it, take off the fat very clean, put in some asparagus heads cut small; (you may add palates boiled very tender,) a toasted French roll, the crumb taken out.

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Broth

Broth for any soup, or stew.

Cut a leg of beef in pieces, or any lean part; and a crag of mutton; put water to it according to the quantity of the meat; a little small beer; when it boils, scum it, add onions, lemon peel, pepper corns, a bunch of sweet herbs, salt, and a few cloves; let this stew till properly reduced; strain it, keep it for use; you may add veal to it.

Mutton broth.

Boil the crag in between three and four quarts of water; scum it as soon as it boils, and put to it a carrot, a turnip, a crust of bread, an onion, a small bundle of herbs; let these stew, put in the other part of the neck that it may be boiled tender; when enough, take out the mutton, strain the broth, put in the mutton again, with a few dried marigolds, chives, or young onions, and a little parsley chopped; boil these about a quarter of an hour; you may serve the broth and mutton together in a tureen; or the meat in a separate dish; do not send up the crag, unless particularly liked.—Send up mashed turnips in a little dish: the broth may be thickened either with crumbs of bread, or oatmeal.

Veal

Veal broth.

Stew a knuckle of veal with four or five quarts of water; two ounces of rice, or vermicelli, a little salt, a blade of mace.

Fish to dress.

Boiled fish.

IT is best to let the water boil before you put in the fish; throw some salt into the water; lay a napkin on the fish plate, when you serve the fish; it looks neat, and makes it eat less watery.

Salmon

Requires to be well boiled: a piece not very thick, will take half an hour; boil horse-radish in the water; you may lay fried smelts round it; garnish with horse radish and sliced lemon; anchovy sauce, and plain butter.

Turbot.

Wash and sprinkle salt over it; put the white side uppermost in the kettle, salt and

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vinegar in the water; scum it, let it boil gently; a small turbot will take twenty minutes; a good sized one near half an hour; take it up carefully; garnish with lemon, lobster sauce, and white sauce.

Cod's head and shoulders.

Wash it, strew salt over it, put vinegar and salt into the water; if the head be large it will take an hour's boiling; oyster sauce, and white sauce, or what you like. You may grill the fish in the following manner: Strip off the skin when boiled, set it before the fire, shake flower over it, baste it; when the froth rises strew over it bread crumbs; let it be a nice brown; garnish with fried oysters, the roe, liver, horse-radish, and lemon.

Skate.

Boil it in salt and water; a little vinegar; anchovy sauce.

Haddocks.

Boil them in salt and water; anchovy sauce.

Soles, Dutch plaice, and other flat fish,

Should be boiled with salt and water;
anchovy

anchovy sauce, or with the two latter, parsley and butter.

Eels.

Boil them in salt and water; parsley and butter.

Mackarel.

Boil them in salt and water; a very little vinegar; fennel sauce, coddled gooseberries.

Salt or tusk fish.

Soak it a day or two, according to its size, and saltiness; lay it on bricks or stones all night; put it again in water the day you use it; boil it; serve it with egg sauce, parsnips whole or mashed, potatoes and plain butter; or when boiled, pull it into flakes; pour over it egg sauce, or mashed parsnips.

Trout.

Boil them in vinegar, water and salt; a piece of horse-radish; white sauce, anchovy sauce, plain butter.

Water foueby.

Make perch or flounders very clean; put them

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them into a stew pan with cold water, enough for broth; a very little white wine, and vinegar, some salt, take off the scum; boil them gently for a quarter of an hour, serve them with the broth; put in some parsley roots ready boiled, and strew over parsley boiled of a nice green; bread and butter on a plate.

Fish fried or broiled.

WHEN you fry fish, allow rendered lard or dripping sufficient to cover the fish, either of these are much better than butter, as that makes the fish greasy; let the fat boil before you put in the fish; dry the fish well with a cloth, flower it; and when fried, lay it on a coarse cloth to drain.

Soles.

Skin them, rub them over with yolk of egg; strew on very fine bread crumbs, or flower them; fry them with a brisk fire; anchovy sauce.

Smelts.

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them into a stew pan with cold water, enough
for broth; a very little wine, and vine-

Smelts.

Dry them; rub them with yolk of egg,
flower, or strew fine bread crumbs on them;
fry them, lay the tails together in the middle
of the dish; anchovy sauce.

Gudgeons, perch, and small trout.

Dress them as smelts.

Oysters fried.

Dip them in yolks of eggs that are beat
with flower, salt and nutmeg, fry them a
light brown; they are proper garnish for
cod, and calf's head hashed, &c.

Eels.

Cut them in pieces; season them with
pepper, salt, and nutmeg; flower them, fry
them in butter; they are a pretty garnish
for most fish.

Haddocks

Are better broiled than boiled; anchovy
sauce.

Whitings.

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Whitings
Broiled or fried, are better than boiled;
anchovy sauce.

Herrings

Are always either broiled or fried; melted
butter.

Mackarel

May be fried or broiled; and are exceedingly good either way, stuffed with bread crumbs, parsley chopped, lemon peel grated, pepper, salt, and nutmeg, mixed with yolk of egg; anchovy sauce, and fennel sauce.

N. B. When you broil fish, let the gridiron be very clean; rub it with a bit of whiting to prevent the fish from sticking to it; or when hot, with a bit of suet or butter; never attempt to broil fish unless it is exceedingly fresh, as it will fall to pieces.

Eel spitcocked.

When skinned and cleaned, slit open the belly, lay it flat, but do not bone it; cut it in pieces the length of your finger, rub it with yolk of egg; strew over it fine bread crumbs,

crumbs, pepper, salt, nutmeg grated, lemon peel, chopped parsley; broil it; anchovy sauce.—Or, Do it whole, done with the above ingredients turned round and skewered, then broiled, or roasted in a Dutch oven; anchovy sauce.

Fish baked or roasted.

Eel.

SKIN and clean a large eel; mix bread crumbs, grated lemon peel, parsley chopped, pepper, salt, nutmeg, a few oysters chopped, a bit of butter and yolk of egg; stuff the eel, sew it up, turn it round; rub it with yolk of egg, strew over it fine bread crumbs, stick on bits of butter; a little water in the dish: bake it either in a common or Dutch oven. Serve it with the white fish sauce; add to it what gravy comes from the fish, first taking off the fat; the oysters in the stuffing may be omitted:—Or, Strip the skin of the eel to the tail, scotch it, rub it with pepper and salt; stuff it with the above ingredients, draw the skin over it; skewer it round, hang it in the Dutch oven; roast it; anchovy or white fish sauce.

Pike.

Pike.

If a large one, make a forced meat, with one pound of small pike, or any white fish; a large onion, some parsley and sweet herbs chopped small; grated lemon peel, the crumb of near a penny loaf grated; salt, pepper, and cloves pounded, half a pound of butter, two yolks of eggs; fill the pike with this; skewer the tail in the mouth, rub it with yolk of egg, strew over it bread crumbs, stick on bits of butter; put into the dish with it half a pint of Port, a blade of mace, a piece of lemon peel; bake it in a common oven; or it may be done in a Dutch one; white fish sauce, or anchovy sauce, put to the sauce what gravy may be in the dish with the fish; first take off the fat. Half the quantity of stuffing does for a small pike, and the fish may be omitted in it, but it is not so good.

N. B. It is an excellent way of dressing pike; do not cut the fish open, but draw out the inside at the gills, make it very clean.

Haddock.

Draw out the inside at the gills, wash it
very

very clean, fill it with bread crumbs, parsley and sweet herbs chopped, grated lemon peel, nutmeg, salt, pepper, a bit of butter, and yolk of egg mixed; skewer the tail in the mouth, rub it with yolk of egg; strew on bread crumbs, stick on bits of butter; bake it in a common or Dutch oven; a little water and white wine in the dish; a bit of mace and lemon peel, oyster sauce, white fish sauce, or anchovy sauce; put to the sauce what gravy is in the dish, first scumming it.

Lobster roasted.

More than half boil it; set it into a Dutch oven, baste it well till nicely frothed; serve melted butter.

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Fish stewed, &c.

Carp stewed brown.

PUT a quart of good gravy into a stew pan, the blood of the carp if you chuse it; half a pint of beer; but if bitter only a quarter of a pint; a quarter of a pint of red wine;

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wine; a large onion, half a dozen cloves, a piece of lemon peel and horse-radish; let these stew gently till reduced to the quantity you want, strain the liquor; add to it catchup, lemon juice, some of the hard roe bruised; chyan, a little; salt if necessary; simmer this, and if not thick enough mix a little flower smooth in some gravy and boil it up in it, stirring it. Let the carp be boiled and well drained on a cloth; put it into the sauce; simmer it two or three minutes: let the remainder of the roe be mixed with egg, a little grated lemon peel, and nutmeg, and fried in little cakes; garnish the dish with these, with sippets cut with three corners and fried dry; horse-radish and sliced lemon.

Or both carp and tench may be stewed in the following manner:

Clean and dry them; flower and fry them a nice brown and dry; simmer for a quarter of an hour three pints of good gravy, a full pint of red wine, cloves a few, a piece of horse radish, a good onion, a little chyan, some catchup; put in the fish, stew them gently till enough, close covered; take them out, strain the sauce; add some of the roe bruised, and if not thick enough, add a little flower mixed smooth with a little gravy; boil this up, lay in the fish, set it over the fire for a minute or two; garnish with the roe boiled,

or

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or made into cakes as before; lemon and horse radish.

Carp and tench stewed white.

To one quart of boiled gravy, a quarter of a pint of madeira, or white wine, a blade or two of mace, some whole pepper, a bit of lemon peel and horse radish, a large onion, two anchovies; let these simmer very gently, an hour or more; strain it, put to it some thick cream, a piece of butter mixed well with a large spoonful of flower; stir this over the fire till the butter is melted, and the sauce boils up, or it will be greasy; squeeze in the juice of half a lemon; add more wine and spice if you like it; boil the fish, drain it well, pour over the sauce; garnish with lemon.

Soles stewed.

Take the fish from the bone, cut each into eight pieces; put into a stew-pan a quart of boiled gravy, a quarter of a pint of madeira or white wine, some white pepper pounded, grated nutmeg, a piece of lemon peel; stew these together for near an hour; add some cream, a piece of butter mixed with flower; keep the sauce stirring till it boils, put in the fish, stew it for a quarter

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of an hour ; take out the lemon peel, squeeze in some lemon juice ; you may stew the fish whole in the same sauce. If you have no gravy, cut the fish as before directed ; make a little with the bones and heads.

Soles fricaseed.

Fry them of a nice brown, drain them ; make a few balls with a small sole boned and chopped, a little grated bread and lemon peel, parsley chopped, pepper, salt, nutmeg, yolk of egg, a piece of butter ; fry these ; thicken some good gravy (and red wine, not too much) with a little flower ; boil it up ; add chyan, catchup, and lemon juice ; lay in the fish and balls, simmer it a few minutes ; garnish with lemon.

Eels stewed.

Cut them into pieces, pepper and salt them, put them into a little stew-pan with some boiled gravy, or a little beef broth ; an onion with two or three cloves stuck into it, a bit of lemon peel, a glass of madeira ; stew these gently ; when the eels are enough, which they will be in half an hour, or thereabouts, take them out, and the onion and lemon peel ; mix some flower with a little cream, boil this in the sauce, more wine if you

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you find there is not sufficient, and chyan;
squeeze in some lemon juice, put in the eels.

Or,

Put one ounce of butter into a stew-pan;
when it is melted throw in a handful of sorrel
cut grossly, about a dozen sage leaves cut fine,
five pound of eels cut to pieces, peppered
and salted, two anchovies boned and minced,
a large onion, the peel of a quarter of a
lemon shred fine, half a nutmeg grated,
half a pint of water; let these stew gently
half an hour; take out the onion, squeeze in
lemon juice, lay toasted bread round the dish
cut three cornered. Half the quantity makes
a small dish.

Trout stewed.

It should not be a small one; stuff it with
grated bread, a piece of butter, parsley
chopped, lemon peel grated, pepper, salt,
nutmeg, savoury herbs, yolk of egg mixed;
put it into a stew-pan with a quart of good
boiled gravy, some madeira, an onion, a
little whole pepper, a few cloves, a piece of
lemon peel, stew it in this gently till enough;
add a little flower mixed in some cream,
a little catchup; boil it up, squeeze in some
lemon juice.

Oysters stewed.

Wash them in their own liquor ; strain it, put it into a pan with some white pepper pounded, a little beaten mace, a little cream, a piece of butter mixed with flower ; stir this till it boils, throw in the oysters, simmer them till enough ; add salt if wanted, toasted sippets round the dish.

Oyster loaves.

Stew them as above, fill little Dutch loaves with them.

A ragout of oysters.

Make a batter with two or three eggs, pepper, salt, grated lemon peel, chopped parsley, a little flower ; dip in the oysters, fry them, drain them ; pour the fat out of the pan, shake in some flower, put to it a little good gravy, stir it over the fire till brown and thick ; add a little more gravy, the oyster liquor strained, a little white wine ; throw in the oysters, shake them round, simmer them a little. Thirty oysters make a pretty dish.

Oysters

Oysters on skewers.

Put a bit of butter in a stew-pan, throw in large oysters and some mushrooms, with pepper, salt, pounded cloves, parsley, and sweet herbs chopped, a dust of flower; stir these about half a minute, then put the oysters on silver skewers, a mushroom between each; roll them in crumbs of bread; broil them; put into the stew-pan a little good gravy; let it be thickish and palatable; a little lemon juice; serve the oysters on the skewers, the sauce in the dish.

Oysters scolloped.

Wash them in their own liquor, strain the liquor to them, put some into scollop shells, strew over them bread crumbs with a little pepper, a bit of butter; then more oysters, bread crumbs, and a bit more butter at the top; set them in a Dutch oven, let them be a nice brown.

Forced oysters in shells.

Scald the oysters in their own liquor, chop them; add parsley and anchovy chopped, crumbs of bread, lemon peel grated, pepper, salt, nutmeg, a little cream, yolk

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of egg, a piece of butter, and some whole oysters; fill some scolloped shells, strew over a few crumbs of bread, brown them in a Dutch oven.

Oysters in shells another way.

Put a bit of butter in a stew-pan, throw in oysters, chopped mushrooms, and parsley, grated lemon peel, pepper, and salt, a little young onion or eschalot; stir them about a minute, fill the shells, put in a bit of butter and the oyster liquor; strew over crumbs of bread, brown them.

Ragout of muscles.

Melt a little butter in a stew-pan, take the muscles out of the shells, fry them a minute with a little chopped parsley, then shake over them a little flower, put in a little cream, pepper, salt, nutmeg, and lemon juice; boil them up; if you chuse them brown put good gravy instead of cream.

Or,

When the muscles are well cleaned stew them without water till they open, take them from the shells, save the liquor; put into a stew-pan a bit of butter with a few mushrooms chopped, a little parsley, and a little grated lemon peel; stir this a little about, put in some good gravy with
pepper

pepper and salt, thicken this with a little flower, boil it up, put in the muscles with a little liquor; let it be hot.

N. B. When you stew muscles throw among them a half crown, or any piece of silver; if that is not discoloured, you may eat the muscles with the greatest safety, without taking any thing out of the muscle, as is the usual method.

Cray fish with white sauce.

When boiled pick the shells from the tails, and from the great claws, take off the small claws, thicken some white gravy with cream, flower, and a bit of butter; add pepper and salt, a little chopped parsley; heat the cray fish in this; serve it very hot. You may do the tails only.

Cray fish disguised.

When boiled take the great shells from the bodies, and the shells from the tails, leave the large claws intire on the body, take off the small ones; put into the bottom of a dish, parsley, a little onion, mushrooms, sweet herbs, all chopped, place the cray fish on this round the dish, the tails towards the middle, and so in rows till the dish is covered; pour in some good gravy

a little thickened, and lemon juice; strew crumbs of bread, pepper, salt, and nutmeg all over the top, heat and brown this in a common or Dutch oven.

Lobster buttered.

When boiled take out the meat, cut it into pieces, put to it a little gravy, the inside of the lobster and the spawn bruised, a very little white wine, pepper, salt, nutmeg, and grated lemon peel, a piece of butter mixed with flower, a little lemon juice; stir this together, let it boil up; quarter the chine; pepper, salt, and broil it; lay it round the dish on the rest; garnish with sliced lemon.

Or,

Cut the lobster to pieces as before; put to it a little water, pepper, salt, nutmeg, a piece of butter mixed with flower; boil it up.

Crab buttered.

Pick out the fish, bruise the inside, heat it in a little gravy with a little wine; some pepper, salt, nutmeg, a few crumbs of bread, a piece of butter with a very little flower, some vinegar or lemon juice.

Crab browned and served in the shell.

Leave the great shell whole; mince all the fish,

fish, shred some parsley, mushrooms or truffles, a little young onion; fry these, put in the minced crab, with the inside bruised, some pepper, salt, and grated lemon peel; stir this about, shake on some flower, and add a little lemon juice, with some good gravy; let this simmer up, fill the shell or shells; strew over crumbs of bread; brown them in a Dutch oven, or with a salamander.

Prawns or shrimps buttered.

Melt a piece of butter mixed with flower, in some good gravy, keep it stirring, put in the fish with a little nutmeg grated, pepper and salt; simmer them up, lay toasted bread round cut three cornered.

Cod sounds fricaseed,

Parboil them a little, rub them with salt; take off the black skin; let them simmer till tender, flower and broil them, or brown them in a Dutch oven; thicken some good gravy with a bit of butter rolled in flower; add some pepper, salt, and lemon juice; toss up the sounds in the sauce.

Butchers

Butchers meat, &c. dressed in a variety of ways.

Forced meat.

TAKE an equal quantity of lean veal scraped, and beef suet shred; beat these together in a marble mortar; add pepper, salt, cloves pounded, lemon peel grated, and nutmeg, parsley, and savoury herbs chopped, a little eschalot and young onion, if agreeable, a few fine crumbs of bread, and yolk of egg, (according to the quantity you make) to work it light; roll this into balls with a little flower; boil them for white sauce, fry them for brown.

A cullis for ragouts, and almost all rich sauces.

Two pound of veal, two ounces of ham, two or three cloves, a little nutmeg, a blade of mace, some parsley roots, two carrots cut to pieces, some eschalot, two bay leaves; let these over a stove in an earthen vessel; let them do very gently for half an hour, close covered, observing they do not burn; put
beef

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beef broth to it, let it stew till as rich as you want it; strain it.

V E A L, &c.

Calf's head hashed.

Half the head only should be hashed, as a whole one makes too large a dish; parboil it, when cold cut it into thin slices, and the tongue, flower it pretty well, put it into a stew-pan with some good gravy, a quart or more, a glass of madeira, an anchovy wiped and boned, a little pounded cloves, chyan, a piece of lemon peel; let this stew gently three quarters of an hour; then add some catchup, a few truffles and morels, first washed; pickled or fresh mushrooms; if fresh a little juice of lemon; stew this together a few minutes; add forced meat balls fried, and hard yolks of eggs. Dip the brains in hot water, skin them, beat them fine, and mix them with a little grated lemon peel, parsley chopped, and savoury herbs, savoury spice, chyan, salt, bread crumbs, and yolk of egg, fry these in small cakes; garnish the hash with them, oysters fried, and sliced lemon. If for a large company, boil the other half of the head, rub it over with yolk of egg, strew on bread crumbs, with pepper, salt, a little nutmeg grated, lemon peel, and chopped parsley; baste it before the fire,

fire, let it be a nice brown, lay it on the bath.

Cold calf's head hashed.

Cut it into slices, flower it, put to it a little boiled gravy, a little white wine, some cream, a little catchup, white pepper, salt, and nutmeg, a few oysters and their liquor, shred lemon peel; boil this up gently together; a few pickled mushrooms, or fresh, and a little lemon juice, or lemon juice only. You may enrich this with truffles and morells parboiled; forced meat balls and hard eggs.

Cold veal hashed.

Do it as the cold calf's head; or when sliced, flower it, put it into a little gravy with grated lemon peel, pepper, salt, and catchup; boil it up, add a little juice of lemon; serve round it toasted sippets.

Cold veal fried.

Cut pieces the size of half a crown, dip them in egg, strew over them bread crumbs mixed with a little chopped parsley, savoury herbs a very little, and grated lemon peel; fry

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fry them a little, so as to be of a light brown, drain them; thicken some good gravy, with some flower mixed very smooth in it; a little catchup and lemon juice; when it has boiled a minute or two put in the veal; just let it heat; if it is long over the fire it will be hard. The veal should be under done to dress in this way, or it will eat dry.

Minced veal.

Cut it into little square bits, flower it; put it into a little boiled gravy with a very little cream, a bit of butter, pepper, salt, nutmeg, and grated lemon peel; let it boil up, toasted fippets.

Veal cutlets.

Cut part of the neck into cutlets, shorten them, fry them a nice brown; stew them in some good gravy till tender, with a little flower mixed smooth in it; then add catchup, chyan, salt, a few truffles and morells, pickled mushrooms. You may add forced-meat balls.

Or,

Take some cutlets from the fillet, cut them in middling pieces, rub them with egg, strew over them crumbs of bread, parsley chopped, grated lemon-peel, pepper, salt, and nutmeg; fry or broil them;
pour

pour over them white sauce, or melted butter with a little catchup and pickled mushrooms.

Veal collops.

Cut them about five inches long, not so broad, and not too thin; rub them with egg and strew on the above ingredients; set them before the fire in a dish or Dutch oven, baste them, when a nice brown turn them; thicken some rich gravy with a little flower; add catchup, chyan, mushrooms and hard yolks of eggs; boil this up and pour it over them.

Scotch collops.

Cut them from the leg; fry them a good brown, but not too much; take some good gravy, thicken it with a little flower, boil it up some few minutes; add chyan, catchup, truffles, morells, salt, mushrooms pickled, grated lemon peel; simmer this up; just heat the collops through; add what gravy came from them, but do not let them boil or they will be hard, which is a great fault; add forced-meat balls, hard yolks of eggs; lay round little slices of bacon notched and toasted; sliced lemon.

Scotch

Scotch collops white.

Put a lump of butter into a stew-pan, set it at a distance over a gentle fire; when the butter is just melted lay in the collops, keep turning them till there appears a thickish gravy; put this into an earthen pan, put more butter and more collops in the same manner till all are done; then pour the gravy from them into a stew-pan with a little cream mixed with a little flower, white pepper, salt, lemon juice, or pickled mushrooms, a few oysters; boil this up, put in the collops, heat them through. You may add forced-meat balls boiled.

Rolled veal.

Bone the thin end of a breast of veal, strew over it a good deal of parsley, some sweet herbs, pepper and salt to make it savoury, a little nutmeg, grated lemon peel, and some sweet herbs; roll it tight, sew it up, put it into a stew-pan that will just hold it, with the bones and water to cover it, a few pepper-corns, a bit of lemon peel, an onion, a little salt; boil it till tender: it will keep a week in cold weather; it may be eat cold, but is better cut in slices dipped in egg, than in bread crumbs

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crumbs, and fried; thicken some of the liquor with a little flower; add pickled mushrooms, a little cream, catchup, and a few morells, pepper and salt; pour the sauce in the dish, lay in the veal; five slices make a pretty dish.

*Shoulder of veal rolled, stewed in a
braise.*

Bone it; spread it as broad as you can; spread over it some forced-meat; lay on that at little distances, long slips of ham and bacon; place in the intervals first anchovy, then capers, then onion, mushrooms, parsley, hard yolks of eggs, and so on, all chopped; then lay over them what forced-meat is left; roll it up very tight, bind it with tape, or in a cloth: put into a stew-pan some slices of bacon, beef and onion, then the rolled veal, carrot, sweet herbs, pepper and salt, then more slices of beef and bacon, with what hot water you think sufficient; stew it till tender, take it out, wipe it very clean, strain the liquor through a piece of dimity; take what you want of it with a ladle full of cullis; thicken the sauce, make it palatable; add juice of orange or lemon; serve it hot for a first course: or when cold slice it; strain the liquor as before directed, which

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which will jelly; lay some of it round the sliced veal.

Veal olives.

Cut them thin from the fillet, if it is large, one slice will make three olives; rub over them yolk of egg, strew on bread crumbs, mixed with parsley chopped, lemon peel grated, pepper, salt, and nutmeg; lay on every piece a thin slice of bacon, not too fat, roll them up tight, skewer them with small skewers, rub the outside with egg, roll them in bread crumbs, &c. lay them in the Dutch oven, let them do without burning; they take a good deal of time as they are thick. Pour the following sauce into the dish; take a pint of good gravy; thicken it with flower; add catchup, chyan, pickled mushrooms, boil this up a few minutes; forced meat balls may be added.

Knuckle of veal stuffed and stewed.

Cut it large, lard the upper side with bacon; make a stuffing with bread crumbs, suet chopped, and oysters, parsley chopped, lemon peel grated, pepper, salt, nutmeg, and yolk of egg; stuff it, and skewer the stuffing well in; put it into a stew pan with as much water as will cover it; stew it till

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tender;

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tender; boil the gravy till reduced to the quantity you want; mix some flower smooth in some cream; boil it up in the sauce, with catchup, some oysters, and lemon juice; serve it in a deep dish; the larding may be omitted.

If you serve it for a bottom dish, do not send it to table in a deep dish; but a little sauce in the dish, and some in boats.

Breast of veal stewed with pease, or cut asparagus.

Cut it into pieces about three inches in size, fry it nicely; mix a little flower with some beef broth, an onion, two or three cloves; stew this some time, strain it; add three pints, or two quarts of pease, or some heads of asparagus, cut like pease; put in the meat, let it stew gently; add pepper and salt.

Fillet of veal stewed.

Stuff it, half bake it with a little water in the dish, stew it with the liquor, and some good gravy, a little madeira; when enough thicken it with a little flower; add catchup, chyan, a little salt, juice of orange or lemon; boil it up.

Neck

Neck of veal stewed with celery.

Take the best end of the neck, put it into a stew-pan with some beef broth, or boiling water, some salt, a few pepper corns and cloves tied in a bit of muslin, an onion, a piece of lemon peel; stew this till tender; take out the spice and peel, put in a little cream and flower mixed, some celery ready boiled and cut into lengths; boil it up.

A ragout of a breast of veal.

Half roast the best end of it, flower it, stew it gently with three pints of good gravy, an onion, a few cloves and black pepper corns, a bit of lemon peel; turn it whilst stewing; when very tender strain the sauce; if not thick enough mix a little more flower smooth; add catchup, chyan, truffles, morels, pickled mushrooms; boil it up, hard yolks of eggs.

A ragout of a fillet.

Lard it, and do it as the breast, only allow more time, as it is longer doing.

Neck of veal à la braize.

Cut the end bones from the best end, lard it with bacon rolled in parsley chopped, pepper, salt, and nutmeg, put it into a stew pan, cover it with water; put in the crag end with a little lean bacon or a bit of ham, an onion, two carrots, some eschalot, a head or two of celery, a little madeira; let this stew gently for two hours, or till tender; strain the liquor, mix a little smooth with some flower; stir it in a stew pan till it becomes brown, lay in the veal, the upward side to the bottom of the pan; let it do a few minutes till it is coloured, lay it in the dish, stir in some more liquor, boil it up; squeeze in orange or lemon juice.

SWEET-BREADS.

Sweet-breads roasted.

Parboil them, roast them hung in a Dutch oven, garnish with lemon; pour over melted butter.

Sweet-

Sweet-breads fricafeed brown.

Scald two or three, slice them, dip them in yolk of egg mixed with pepper, salt, nutmeg, a little flower; fry them a nice brown; thicken a little good gravy with some flower, boil it well; add chyan, catchup, or mushroom powder, a little juice of lemon; stew the sweet-breads in this a few minutes; garnish with lemon.

Sweet-breads fricafeed white.

Scald and slice them as before; thicken some veal gravy with a bit of butter mixed with flower, a little cream, some grated lemon peel, and nutmeg, white pepper, salt, a little mushroom powder and liquor, or catchup; stew this a little, put in the sweet-breads, simmer them, shaking the pan; squeeze in a little lemon juice.

A ragout of sweet-breads.

Parboil them, rub them with yolk of egg, strew on bread crumbs, lemon peel, nutmeg, pepper and salt; roast them in a Dutch oven, thicken some good gravy with a little flower; add catchup, chyan, a little juice of lemon; boil this up, pour it to the sweet-breads; you may add artichoke bottoms cut into
P 3 quarters;

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quarters; cut lemon or orange peel like straws, for garnish.

Sweet-breads forced.

Do two as for a ragout; put forced meat in a caul in the shape of a sweet-bread; roast that in a Dutch oven; thicken a little good gravy with flower; add catchup, a little grated lemon peel, pepper, salt, and nutmeg; boil it up, a few pickled mushrooms, or lemon juice. Lay the forced meat in the middle; the sweet-breads at the ends.

Sweet-breads larded.

Parboil two or three sweet-breads, when cold lard them down the middle with little bits of bacon; on each side with bits of lemon peel; on each side that with a little pickled cucumber cut very small; stew them gently in cullis or rich gravy, thickened with a little flower; add mushroom powder, chyan and salt, if necessary; a little lemon juice. Garnish with pickles.

Sweet-breads and palates fricaseed.

Parboil a sweet-bread or two; stew two or three palates till very tender; blanch them, cut them in pieces, and slice the sweet-bread; dip these in egg, strew over them very fine bread

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bread crumbs, seasoned with pepper, salt, nutmeg, and pounded cloves; fry and drain them; thicken some good gravy with a little flower; add catchup, chyan, salt if necessary; stew them in this about a quarter of an hour; a few pickled mushrooms, or lemon juice; you may add lamb stones parboiled and fried.

Or,

Palates do very well alone, dressed as above; or with the sweet-bread roasted and put in the middle of the dish.

Palates stewed.

Clean four or five palates, put them into an earthen pan with water to cover them; tie them down, bake them, (or you may boil them) when tender peel them; cut them into pieces, flower them; put them into some good gravy, with an onion, a little pounded cloves, a piece of lemon peel, some catchup; stew them half an hour; take out the peel and onion; add some morels, forced meat balls and lemon juice, and if you have them, artichoke bottoms, boiled and quartered. Garnish with lemon sliced, or the peel cut like straws.

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BEEF.

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B E E F.

Beef hashed.

Boil a little beer and water, with an eschalot, two or three cloves, a bit of lemon-peel; strain it, cut the beef thin, flower it; add pepper, salt, a little catchup, and garlic vinegar; simmer these together, shaking the pan round; let it just boil; add what gravy may have run from the meat. Garnish with pickles and toasted bread.

Beef a-la-mode.

Cut some of the buttock of beef in pieces, lard them, fry them, put to them some beef broth, a bunch of sweet herbs, an onion, a few pepper-corns and cloves; stew this gently till tender, covered close; scum off the fat; add a few fresh mushrooms.

N. B. You may put water instead of broth.

Rump of beef a-la-mode.

Bone it, lard it with bacon, make a stuffing with bread crumbs, parsley and sweet herbs chopped, a little eschalot, nutmeg, pepper,

pepper, salt, lemon peel grated, suet chopped, and yolk of egg; stuff the part where the bone came out, and here and there in the lean; skewer it and bind it with a tape; bake it, or stew it with a pint of red wine, a quart of water; take out the meat, scum the sauce, thicken it with a little flower; add morells, pickled mushrooms, or lemon juice. It eats very well cold; or may be cut in slices, fried, tossed up in some of the sauce (thickened with flower) with oysters and catchup.

A ragout of a rump of beef.

Cut the meat from the bone, flower, and fry it; pour over it a little boiling water, about a pint of small beer; add a carrot or two, an onion stuck with cloves, some pepper-corns, salt, a piece of lemon peel, a bunch of sweet herbs; let this stew an hour, then add some good gravy: when the meat is tender take it out, strain the sauce, thicken it with a little flower; add a little celery ready boiled, a little catchup; put in the meat; just simmer it up. Or the celery may be omitted, and the ragout enriched by adding mushrooms fresh or pickled; artichoke bottoms boiled and quartered, and hard yolks of eggs.

N. B.

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N. B. A piece of flank, or any piece that you can cut free from bone, will do instead of the rump.

Beuf tremblant.

Cut a small rump of beef very neatly, so as to lay flat in the dish; let it hang according as the weather will permit; bind it about with a fillet, put it into a pot with water to cover it well, about a pint of Madeira, an onion stuck with cloves, a piece of lemon peel, a bunch of sweet herbs, some peppercorns; let it stew gently for as long a time as it will hang together; take out the beef, scum the sauce very clean, first strained; have some carrots, first half boiled, and cut in slips an inch long, then stewed in about a pint of cullis, with small onions or eschalot minced, chopped parsley, and a little tarragon; add to this as much of the liquor the beef was stewed in as will make sauce enough; more wine if necessary, a little juice of lemon; wipe the meat, take off the tape, pour the sauce over it when it has boiled up a minute or two. If you mean it for a side dish cut the meat to a proportionate size.

Beef olives.

Cut steaks from the rump half an inch thick,

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thick, about six inches long, and four or five broad, beat them a little, rub them over with yolk of egg, strew on bread crumbs, parsley chopped, lemon peel shred, pepper, and salt, chopped suet or marrow, grated nutmeg; roll them up tight, skewer them, fry or brown them in a Dutch oven; stew them in some beef broth or gravy, till tender, thicken the gravy with a little flower; add catchup, a little lemon juice. To enrich them add pickled mushrooms, hard yolks of eggs, and forced-meat balls.

Beef steaks fried.

Pepper and salt some rump steaks, stew them with some water, a glass of Madeira, a bundle of herbs, an anchovy or two, an onion, a piece of lemon peel, two or three cloves; cover them close; when tender take them out; flower them pretty well, fry them, pour off the fat, strain the liquor that they were stewed in, put it to the steaks with catchup or mushroom powder and liquor, oysters and their liquor, lemon juice; simmer this up; garnish with pickles.

Beef steaks stewed.

Cut three pound of steaks from the leg of mutton-piece of beef, beat them, put them
into

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into a stew-pan with a pint of water; the same of smallbeer if not bitter, if it be, put less beer and more water, six cloves, a large onion, a bunch of sweet herbs, a carrot, a turnip, pepper, and salt; stew this very gently (close covered) four or five hours, but take care the meat does not go to rags by doing too fast; take up the meat, strain the sauce over it; have turnips cut into balls, and carrots cut in any shape and boiled, which lay on the meat. It is a very good and cheap dish.

A leg of beef stewed or baked.

Cut it to pieces, put to it a bundle of sweet herbs, two large onions, six or eight cloves, a carrot or two, a turnip, a head of celery, some black pepper, a quart of beer, and water enough to cover the meat; set this into an oven with the bread, or stew it in an earthen vessel six or seven hours; take out the meat, scum the liquor; put to it celery ready boiled and cut into pieces, carrot cut to pieces and boiled, and turnips in balls; a little chyan. Or thicken some of the liquor with flower, boil it up a few minutes, (a little red wine, not much;) pick out the sinews and as much of the meat

as

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as you want, put it into the sauce, serve it in a deep dish.

Ox cheek.

Dress it in the same manner; take care to make it very clean.

MUTTON.

Mutton hashed.

Put an onion into some gravy, with some pepper and salt, a little catchup or walnut pickle; thicken this a little with some flower, boil it a few minutes; take out the onion, put in the mutton cut thin, and any gravy that may have run from it, a little garlic vinegar; just simmer it up, shaking it till thoroughly hot, but do not let it boil, for that makes all hashes hard: garnish with pickles. If you have no gravy boil the mutton bones, with an onion, a clove or two, a bit of lemon peel, a bunch of sweet herbs, a few pepper-corns; strain it.

Shoulder of mutton hashed.

Cut the blade bone nicely off, score it, pepper,

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pepper, salt, and broil it brown; cut the remainder or some of the meat in slices, thicken some good gravy or beef broth; add eschalot chopped, catchup, chyan, walnut pickle, boil these together; put in the sliced meat, shake it up till hot through; lay the blade bone on the hash; garnish with pickles.

[Shoulder of mutton rolled. See *Shoulder of veal.*]

A ragout of a leg of mutton.

Let a small leg of mutton hang as long as it will keep; cut thin collops from it the long way, pick out the sinews, season the meat with pepper and salt; strew over two or three eschalots chopped, and a little parsley, flower it, put it into a stew-pan with a bit of butter; stir them till near done; put to them half a pint or more of cullis or good gravy, chyan if necessary, a little catchup or mushroom powder, more flower if the sauce is not thick enough; simmer the meat a few minutes, serve it directly or it will grow hard; garnish with pickles.

Loin of mutton forced.

Bone it, make a stuffing with bread crumbs, parsley chopped and sweet herbs, grated

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grated lemon peel, nutmeg, pepper, salt, suet chopped or butter, yolk of egg; put this where the bones were taken out, sew it up, roast it; good gravy in the dish.

Mutton barrico.

Cut a neck of mutton into short steaks, or a loin; fry them, flower them, put them into a stew-pan, with a quart or three pints of beef broth, a carrot sliced, a turnip, an onion stuck with cloves, a few pepper-corns, some salt; let them stew till tender; they will take three hours, as they should do gently; take out the mutton, strain the sauce, put to it carrots, cut in wheels or any shape, turnips in balls, and celery cut to pieces, all boiled ready; simmer these a minute or two in the sauce, lay the mutton in the dish, pour the sauce over. If you cannot serve it immediately, put the mutton into the sauce to keep hot.

Breast of mutton grilled.

Half boil it, score it, pepper and salt it well, rub it with yolk of egg, strew on bread crumbs and chopped parsley; broil it or roast it in a Dutch oven; serve it with caper sauce.

Main-

Maintenons of mutton.

Cut some short steaks from a neck of mutton, make a forced meat with crumbs of bread, a little suet chopped, or a bit of butter, lemon peel grated, shred parsley, pepper, salt, and nutmeg, yolk of egg; pepper and salt the steaks, lay on the forced meat; butter some half sheets of writing paper, in each wrap up a steak, twisting the paper neatly; fry them or do them in a Dutch oven; serve them in the paper, a little gravy in the dish, some in a boat; garnish with pickles.

Grass lamb steaks

May be done in the same manner.

Or,

Pepper and salt them, fry them, when enough lay them in a dish, pour out the butter, shake a little flower into the pan, pour in a little beef broth, a little catchup and walnut pickle; boil this up, stirring it; put in the steaks, give them a shake round.

VENI-

VENISON.

To dress a breast of.

Roast it or fry it, put some gravy into a stew-pan, with a little flower, red wine, and currant jelly; a little lemon juice; boil this together: put in the venison; just let it heat without boiling.

H O U S E L A M B.

House lamb steaks fricaseed white.

Fry them in butter a great distance from the fire, and very pale, drain them; put some veal gravy, a little cream mixed with some flower, a little pounded mace, white pepper, salt, a piece of lemon peel, shred parsley, and mushroom powder, into a stew-pan, boil it together; lay in the steaks, shake them round till hot through; a little juice of lemon, or you may add pickled mushrooms.

House lamb steaks fricaseed brown.

Season them with pepper, salt, nutmeg,
Q grated

grated lemon peel, and parsley chopped (but dip them first in egg;) fry them quick; thicken some good gravy; add a very little red wine, catchup, and some oysters, boil these together; put in the steaks, just heat them: you may add palates stewed tender, forced-meat balls, and hard eggs.

N. B. It is a very good dish, and convenient when poultry is dear.

Lamb stones fricafeed.

They may be either house or grafs lamb. Skin them, dip them in yolk of egg and flower, fry them; thicken some veal gravy with flower, a little cream, mushroom powder, salt, grated nutmeg, white pepper, grated lemon peel, boil this up; put in the lamb stones, heat them through; add forced-meat balls, and pickled mushrooms, or lemon juice.

*To dress the hearts and feet, &c. of
butcher's meat.*

Beef heart.

MIX bread crumbs, chopped suet, or a bit of butter, parsley chopped, sweet marjoram, lemon peel grated, pepper, salt, and nutmeg, with yolk of egg; stuff the heart and bake it, or roast it with a poor man's jack. Serve with gravy, a little red wine in it, melted butter, and currant jelly in boats.

Calf's heart.

Stuff it as the other, roast it on a poor man's jack: gravy and melted butter.

Lamb's fry.

Dry the bits well, skin and split the stones, dust them with flower; fry them in lard, pour over them melted butter; lay round the dish a good deal of parsley crisped.

Q 2

Calf's

Calf's feet fricafeed.

Boil them till tender ; take out the bones, cut the meat to pieces, flower and fry it ; take half a pint of good gravy, thicken it with a little flower ; put to it chyan, catch-up, and pickled mushrooms, boil it up ; put in the feet, simmer them a little ; you may add hard yolks of eggs.

A ragout of pigs feet and ears.

Take them out of soufe, split the feet, dip them in egg, then in bread crumbs and chopped parsley ; fry them in hog's lard, drain them ; cut the ears in long narrow slips, flower them, put them into some good gravy ; add catchup, morells, and pickled mushrooms ; stew them, pour them into the dish, lay on the feet.

Or,

They are very good dipped in butter and fried, eat with melted butter and mustard.

Pigs pettitoes, &c.

Boil the heart, liver, and lights, a few minutes,

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minutes, (let the feet do till tender;) shred them, take a little of the liquor they were boiled in, some pepper, salt, and nutmeg, a little grated lemon peel; stir in the mince with a bit of butter and flower, give it a boil up: serve it with the feet split and laid on the top, and toasted fippets.

Tripe.

Boil it with a few small onions; serve it in the liquor; melted butter in a boat.—Or dip it in batter and fry it.

Tripe fricafeed.

Let it be very white, cut it into slips, put it into some boiled gravy with a little cream, and a bit of butter mixed with flower, stir it till the butter is melted; add a little white wine, lemon peel grated, chopped parsley, pepper, and salt, pickled mushrooms or lemon juice, shake all together; stew it up a little.



To dress eggs, &c. &c.

IN a common way, boil them.—Or poach them, and serve them on a buttered toast, or on stewed spinach or sorrel.

Or, with sausages.

Fry some sausages, and after them a slice of bread; lay the sausages on it, with a poached egg between each link: if you think the toast too strong fried, butter it a little.

Or, with artichoke bottoms.

Boil the bottoms; lay a hard yolk of egg in each bottom; melted butter poured over.

Buttered eggs.

Take yolks and whites, set them over the fire with a bit of butter, a little pepper and salt, stir them a minute or two; when they

grow thickish, and a little turned in small lumps, pour them on a buttered toast.

Eggs fricafeed.

Boil them pretty hard, slice them; take a little veal gravy, a little cream and flower, a bit of butter, nutmeg, salt, pepper, and chopped parsley; boil this up; a few pickled mushrooms; pour it over the eggs; a hard yolk laid in the middle of the dish, toasted sippets.

A ragout of eggs.

Boil ten or twelve eggs hard; put them into cold water, let them lie a little, they peel the better; shell them carefully, cut the whites lengthways with a small knife, so that they may be neatly halved, the yolks left whole; cut a few truffles and morells in pieces, boil them in a few spoonfuls of water; take a little of this liquor, some gravy, chopped parsley, pepper, salt, and nutmeg, a little catchup, a few small pickled mushrooms; thicken the sauce with a little flower; boil it up with the chopped truffles and morells; fill the whites of the eggs with crumbs of bread crisped, heap them high; lay the yolks between, pour over the sauce.

If you have no gravy, they will do without.

Fried eggs.

Boil some eggs hard, slice them, fry them quick in butter; take them out with a slice, lay them before the fire, pour the fat out of the pan, shake in some flower; young onions, or eschalot chopped, a little beef broth, pepper, salt, grated nutmeg, and a little lemon peel; boil this up; if not thick enough stir in a bit of butter mixed with flower; pour the sauce over the eggs.

Eggs with cucumbers.

Peel some cucumbers; cut them in half, take out the seeds, slice them and some onion, steep them in salt and vinegar an hour, dry and fry them; when a little brown flower them; put to them some good gravy, let them stew; the sauce must not be thin; if not tart enough add a little lemon juice, and pepper and salt if wanted; poach or fry some eggs, then cut the whites neatly round, serve them on the cucumbers.

N. B. You may serve eggs in the same manner, with stewed celery, pease, lettuce, asparagus,

asparagus, endive, or any roots you like.
Or with a ragout of mushrooms.

Eggs fricafeed with onions and mushrooms.

Boil them hard ; take the yolks out whole, cut the whites in slips, and some onion and mushrooms, fry the onion and mushrooms ; throw in the whites, turn them about a little, if any fat pour it off ; flower the onion, &c. Put to it a little good gravy, boil this up ; add pepper and salt, and the yolks.

An amlet.

Beat six eggs with a little flower ; put a quarter of a pound of butter into a frying pan, when the butter is hot pour in the eggs ; strew on parsley and chives chopped, pepper, salt, and nutmeg ; fry it brown on the under side ; do not turn it, but brown the upper side with a salamander.

An amlet of asparagus.

Beat six or eight eggs with some cream, cut the green heads of asparagus about the size of pease, first boiled ; mix them with the eggs, some pepper and salt ; fry this in batter, either the size of the pan, or the size of fritters.

A rama-

A ramakin.

Beat a quarter of a pound of Gloucester, the same of Cheshire cheese; then put to it two ounces of butter, half the crumb of a penny loaf, soaked in cream, four eggs, but one white; put it into a china dish, bake it a quarter of an hour, in a moderate oven.

Macaroni.

Boil two ounces of macaroni in one pint and a half of water, till it comes almost to a paste; drain it well, put to it a little cream, six ounces of good old Cheshire cheese scraped, a lump of butter about double the size of a walnut, rolled in a little flower; stew this five minutes, serve it in a silver or pewter dish: brown it with a salamander,

Salmagundi.

Chop separately the white part of a roasted chicken, or some roasted veal, the yolks of four or five eggs boiled hard, the whites of the same, a large handful of parsley, a British herring, or half a dozen anchovies, some beet root, some red cabbage; put a saucer or a china basin into a round dish, or a smaller dish into a long one, bottom upwards;

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upwards ; lay all these ingredients in rows, according to your taste, making them broad at bottom, and ending in a point at the top ; or you may lay them round in rows ; spun butter at the top ; or butter worked into what form you like, pickles round ; a little chopped onion or eschalot.

Spun butter.

Rub some butter through a sieve into a dish, till it is as high as you like.

Sandwich's.

Put some very thin slices of beef between thin slices of bread and butter ; cut the ends off neatly, lay them in a dish ; veal and ham cut thin may be served in the same manner.

Various things in savoury jelly.

To make the jelly.

BOIL either two or four calf's feet, according to the quantity you want, with ifinglass, to make it a stiff jelly ; one ounce of
picked

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picked isinglass to two feet is about sufficient, if the isinglass is very good ; boil with these a piece of lemon peel, an onion, a bunch of sweet herbs, some pepper corns, a few cloves, a bit of mace, nutmeg, and a little salt ; when the jelly is enough strain it ; put to it juice of lemon, and white wine, to your taste ; boil it up, pulp it through a bag till fine ; you may add the white of an egg before you boil it.

Chicken in jelly.

Pour some jelly into a bowl ; when cold, lay in a cold roasted chicken, breast downward ; fill up the bowl with jelly just warm, but as little as possible, so as not to be set ; when quite cold set the bowl in warm water just to loosen the jelly, turn it out ; put the chicken into the jelly the day before you use it.

Pigeons or any fowl or birds

Are done in the same manner ; all trussed in their usual way.

S M A L L

S M A L L B I R D S,

Such as snipes or larks, &c.

Put several into the jelly in what manner you please, taking care they lie separate.

Cray fish and prawns.

In the same manner.

Smelts.

Season them with pepper and salt ; bake and drain them ; when cold pour jelly over them ; or break the jelly and heap over them.

Veal.

Cut a piece out of the leg, put it into a stew pan with as much veal broth as will be sufficient for the jelly when reduced ; some Madeira, an onion, a bunch of sweet herbs, half a lemon, pepper, salt, a little mace, and a slice or two of boiled ham ; let this stew till the veal is tender ; strain the liquor through a piece of dimity, the rough side upward, first dipped in cold water ; then boil
in

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in it two ounces of isinglass, and add lemon juice, wine, &c. as you may find it necessary; pass it through a bag; the veal should be wiped clean before it is cold, and may be put into the jelly in the same manner as a chicken; or lay the veal in a plate, break the jelly a little, and heap upon it.

Hare cake in jelly.

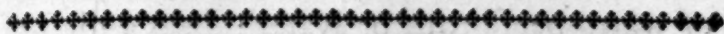
Bone the hare, pick out the sinews; add an equal quantity of beef, chop these and pound them; add fresh mushrooms, eschalot, (and garlic if you like it) sweet herbs, pepper and salt, two or three eggs; mix these with bacon and pickled cucumbers cut like dice, put it into a mould sheeted with slices of bacon, cover it, bake it in a moderate oven; when cold turn it out: lay over it the following jelly—A pound and a half of crag of veal, a slice of ham, two or three cloves, a little nutmeg, some sweet herbs, a carrot or two, some eschalot, two bay leaves, an ounce of isinglass, with some beef broth; stew this till it will jelly, pass it through a fine sieve, then through a bag; add some lemon juice.

Partridge in panes.

Two or three roasted partridges, if underdone

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done the better ; mix it with the crumb of a penny loaf, or more, soaked well with hot gravy, half a pound of fat bacon scraped, two artichokes, and a few truffles and morells, boiled and chopped, yolks of eggs, pepper, salt, nutmeg, and grated lemon peel ; put this into moulds in the shape of an egg, sheeted with thin slices of fat bacon. Serve them with jelly between and over them.



Poultry, &c. dressed in various ways.

Fowl with rice, called a pillaw.

BOIL a pint of rice in as much water as will cover it, with black pepper, a blade or two of mace, and half a dozen cloves, tied up in a bit of cloth ; when the rice is tender take out the spice ; stir in a piece of butter ; boil a fowl and a piece of bacon, lay them in the dish, cover them with the rice ; lay round the dish and upon the rice, hard eggs cut in halves and quarters, lengthways, and onions, first boiled and then fried.

Fowl

Fowl a la braize.

Truss it as for boiling, season the inside with pepper and salt, put at the bottom of the vessel a slice or two of beef, lay over the fowl some thin slices of lean bacon, and bits of veal, an onion stuck with cloves, a bundle of sweet herbs, a carrot, half a lemon, pepper and salt; set this over a slow fire for ten minutes, then put to it about three pints of warm beef broth or water; heat a glass of Madeira and pour in, stew this till the fowl is tender; strain the gravy through a piece of dimity, the rough side upward, first dipped in cold water, mix a little flower with it, boil it up, pour it over the fowls. Oysters are a great addition.

Capon forced, with oyster sauce.

Truss it as for boiling, raise the skin from the breast; put under it a little forced meat with oysters in it, and some into the body; tie up the ends of the fowl, stew it with slices of beef, and a little bacon over and under it, onion and carrot sliced, sweet herbs, lemon peel, salt, pepper, cloves, some beef broth if you have it, if not, hot water; when done take some of the liquor
free

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free from fat ; thicken it with a little flower : add to it some oysters ready scalded in their own liquor, a little lemon juice ; chyan and salt, if wanted.

Fowl roasted, with a ragout of oysters.

Make a forced meat, to which add a dozen oysters, stuff the craw ; cover the breast of the fowl with bacon sliced, then a sheet of paper, roast it ; take some cullis or good gravy, put in the oysters with their liquor strained, a little mushroom powder or catchup, lemon juice, thicken it with flower ; add chyan and salt if wanted, boil it up : when the fowl is done take off the bacon, serve the sauce in the dish. You may have this sauce to any roasted chickens or fowls.

Fowl hashed.

Cut it to pieces, put it into some gravy, with a little cream, catchup or mushroom powder, grated lemon peel, and nutmeg, a few oysters and their liquor, a piece of butter mixed with flower ; keep it stirring till the butter is melted ; lay sippets in the dish.

[Fowl stewed. See Turkey.]

[Fowl forced. See Turkey.]

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Chicken

Chicken broiled.

Cut it down the back, pepper and salt it, broil it; pour over it the white mushroom sauce, or melted butter with pickled mushrooms.

Chicken hashed, called hichamele.

Cut a cold chicken to pieces, little bones and all; if you have no gravy make a little with the long bones, onion, spice, &c. flower the chicken, put it into the gravy, with white pepper, salt, nutmeg, grated lemon peel; let it boil; then stir in an egg mixed with a little cream; when you take it off the fire squeeze in a little lemon juice; put it into a dish, lay over it some bread crumbs; brown them with a salamander.

Chicken pulled.

Take a chicken that has been roasted, or boiled, if under done the better, cut off the legs, and the rump and side bones together, pull all the white part in little flakes, free from skin, toss it up in a little cream, thickened with a piece of butter mixed with flower; stir it till the butter is melted, with pounded mace, white pepper, and salt, a little

little lemon juice. Put this into a dish; lay the rump on the middle, the legs at each end, peppered, salted, and broiled.

Cold chicken fried.

Quarter it, rub the quarters with yolk of egg; strew on bread crumbs, pepper, salt, nutmeg, grated lemon peel, chopped parsley, fry them; thicken some gravy with a little flower; add chyan, mushroom ketchup, or catchup, a little lemon juice; put it into the dish with the chicken.

Chickens a la braize.

Do them as the fowl; you may enrich the sauce with a sweet-bread, ox palate boiled tender and cut to pieces, truffles, morells, and artichoke bottoms boiled and quartered.

Chickens fricaseed white.

Skin them, cut them to pieces, lay them in warm water; stew them in a little water with a piece of lemon peel, a little white wine, an anchovy, an onion, two or three cloves, a bunch of sweet herbs; when tender take them out, strain the liquor, put a very little of it into a quarter of a pint of thick cream, with four ounces of butter, a little flower;

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keep it constantly stirring till the butter is melted; put in the chicken, a little grated lemon peel, and pounded mace, a little lemon juice and mushroom powder, shake all together over the fire. You may put in pickled mushrooms and omit the lemon juice.

Chickens fricaseed brown.

Skin them, cut them to pieces, fry them a nice brown, in fresh butter, drain them on a sieve, pour off the butter; put some good gravy or beef broth into the pan, first shaking in some flower, keep it stirring over the fire; add catchup, a very little eschalot chopped, salt, chyan, and lemon juice, or pickled mushrooms; boil these up; put in the chickens, shake them round.

Chickens in aspic.

Put the pinions, livers, and gizzards, into two small chickens, with a piece of butter, some pepper and salt, cover them with fat bacon, then with paper; spit them on a long skewer, tie them to a spit, roast them, when cold cut them up; put them into the following sauce, shake them round in it, let them lie a few minutes before they are dished. — Take what cullis is sufficient for

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for sauce, heat it with small green onions chopped, or eschalot, a little taragon and green mint, pepper and salt.

Curree of chickens.

Cut two chickens as for a fricasee, wash them in two or three waters, put them into a stew pan with as much water as will cover them, sprinkle over them a large spoonful of salt, let them boil till tenderish, covered close, scum them well when they first begin to boil; take up the chickens, put the liquor into a bason; put half a pound of butter into a pan, brown it a little, put to it two cloves of garlic, a large onion sliced, let these fry till brown, shaking the pan; put in the chickens, strew over them two large spoonfuls of curree powder; cover the pan close, let the chickens do till brown, often shaking the pan; put in the liquor the chickens were boiled in, let all stew till they are tender: if acid is agreeable, when the chickens are taken off the fire squeeze in the juice of an orange, or a lemon. Put half a pound of rice picked, and washed in salt and water, into two quarts of boiling water; boil it briskly for twenty minutes, strain it through a cullender, shake it into a plate, but do not touch it with your hands

R 3

nor

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nor a spoon; serve it with the curree in a separate dish.

Turkey bashed.

Mix some flower with a piece of butter, stir it into some cream and a little veal gravy, till it boils up, cut the turkey in pieces, not too small, put it into the sauce, with grated lemon peel, white pepper, and mace pounded, a little mushroom powder, or catchup; simmer it up; you may add oysters.

Turkey stewed brown.

Cut the turkey up the back, take out the entrails, and the bones out of the body, leave in the rump, legs, and wing bones; chop some oysters, some suet, marrow, or a piece of butter, lemon peel grated, the crumb of a French roll soaked in cream, pepper, salt, nutmeg, parsley chopped, yolks of eggs; fill the turkey with this, sew it up, lard the breast; half roast it, put it into a vessel that will just hold it, with three pints of cullis or good gravy, more if the turkey be large; let it stew gently an hour and an half, or two hours; when tender, thicken the sauce with a little flower, but first scum it; add some oysters

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oysters and their liquor, fresh or pickled mushrooms, a little chyan, lemon juice if necessary.

A fowl may be stewed in the same manner.

Turkey forced.

Make a stuffing as above, raise the skin from the breast, put under it a little of the stuffing and fill the craw, lay on the breast thin slices of bacon, tie them on, roast the turkey; take the bacon off, serve the turkey with the following sauce—Thicken some cullis with flower, boil it with some oysters, mushrooms pickled or fresh; if the latter, lemon juice; if the first, catchup or mushroom powder and liquor; eschalot chopped, chyan, salt, and pounded spice if necessary; a little Madeira, if the cullis requires it; take care not to break the skin of the breast in stuffing it.

Forced fowl is done in the same manner.

Turkey stewed with celery.

Stuff the turkey as before, (leaving out the oysters,) or with forced meat; boil it till near enough, with an onion, a few pepper corns, a piece of lemon peel, and a bunch

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of sweet herbs in the water; have some celery cut into lengths, and boiled till near enough; put them into some of the liquor the turkey was boiled in; lay in the turkey breast downward; stew it a quarter of an hour, or till it is done; but do not over do it; take it up, thicken the sauce with a piece of butter rolled in flower, and some good cream; add salt and chyan.

Pigeons fricafeed.

Quarter and fry them, flower the pieces, put them into some good gravy, stew them till tender; add catchup, pickled mushrooms, forced-meat balls, and hard yolks of eggs. Artichoke bottoms boiled and quartered, and asparagus tops if you have them.

Pigeons stewed.

Make a stuffing with the livers parboiled and bruised, a piece of butter, a few bread crumbs, pepper, salt, pounded cloves, parsley, and sweet herbs chopped, yolk of egg; fill the pigeons, tie them at each end, half roast or fry them, put them into some good gravy or beef broth, with an onion stuck with cloves, a bunch of sweet herbs, a slice of lemon;

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mon ; let them stew very gently till tender ; strain the sauce, scum off the fat, put to it pickled mushrooms, chyan, forced-meat balls fried, and hard yolks of eggs. The pigeons may be larded.

Or,

Half roast or fry the pigeons, stew them in cullis ; when they are tender scum the sauce, thicken it a little with flower ; add a little chopped eschalot, forced-meat balls, hard yolks of eggs, chyan, and lemon juice.

Pigeons baked.

Season them with pepper and salt, put a bit of butter into each, pour over them the following batter—Three eggs, two spoonfuls of flower, half a pint of milk, a little salt.

[Cold pigeons fried. See Chicken.]

[Pigeons with a ragout of oysters. See Chicken, omitting the stuffing.]

Rabbits collared, with aspic sauce.

Bone two or four small rabbits, leaving
the

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the head entire; make a forced meat with bits of the rabbits that come from the bones, &c. a little eschalot, a bit of butter, a little scraped bacon, pepper, salt, parsley chopped, grated lemon peel, the crumb of a French roll, a little cream, yolks of eggs, nutmeg; lay this over the rabbits, roll them up to the head, skewer them, take care to keep in the forced meat at the ends; lay a slice or two of beef at the bottom of a vessel of a proper size, put in the rabbits, lay over them some thin slices of bacon, not too fat, a bit of veal, the rabbit bones, an onion stuck with cloves, a carrot, a slice of lemon, a bundle of herbs, some pepper corns, a glass of Madeira, some warm water; stew them gently in this an hour and a half; take them up, strain and scum the sauce; take what quantity you think sufficient, and if you have any cullis add a ladle full; eschalot, taragon, pimperl, a very little thyme and marjoram, a little parsley, a few fresh or pickled mushrooms, all chopped, the herbs fine; salt, chyan; wipe the rabbits clean; pour the sauce over them, with what orange or lemon juice is to your taste.

[Rabbits fricafeed white. See Chicken, omitting the pickled mushrooms,]

[Rabbits

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[Rabbits fricaseed brown. See Chicken.]

Rabbits pulled.

Half boil them, with an onion, a few pepper corns, a bunch of sweet herbs, a piece of lemon peel; pull the flesh into flakes; put to it a little of the liquor, a piece of butter mixed with flower, pepper, salt, nutmeg, chopped parsley, the liver boiled and bruised; boil this up shaking it round.

To marinade a goose.

Cut it up the back, bone it; make a stuffing with a few sage leaves, an onion or two, two apples, bread crumbs, pepper, salt, lemon peel, nutmeg, yolk of egg; stuff it, sew up the back, half roast it, or fry it; stew it with good gravy, close covered, till tender, put in a little red wine, strain and scum the sauce; add chyan, catchup, a little flower, salt if necessary, lemon juice a little; boil this up a minute or two, pour it over the goose.

Giblets.

Scald and clean them very well, cut off the

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the bill, divide the head, skin the feet, stew them with water enough for sauce; a sprig of thyme, black pepper corns, an onion; let them do till very tender, strain the sauce; add a little catchup, and flower if the sauce is not thick enough; lay sippets toasted round the dish.

Duck bashed.

When cut to pieces flower it; put into a stew-pan some gravy, a little red wine, eschalot chopped, salt and pepper, a piece of lemon; boil this, put in the duck, toss it up, take out the lemon. Toasted sippets.

Duck stewed.

You may lard it or not; half roast it, put it into a stew-pan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped small or eschalot, a piece of lemon peel, chyan and salt; stew this gently, close covered, till tender; take out the duck, scum the sauce, boil it up quick, pour it over the duck. You may add truffles and morells.

Duck

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Duck stewed with cucumbers.

Half roast it and stew it as before, have some cucumbers and onion sliced, fried and drained very dry, put them to the duck, stew all together.

Duck stewed with pease.

Half roast it, put it into some good gravy, with a little mint, and three or four sage leaves chopped; stew this half an hour, thicken the gravy with a little flower; throw in half a pint of green pease boiled, or some celery, then omit the mint.

Duck a la braize.

Lard it, put a slice or two of beef at the bottom of the vessel, then the duck, a bit of bacon, and some more beef sliced, a carrot, an onion, a slice of lemon, pepper corns, a bunch of herbs; cover this close, set it over the fire a few minutes, shake in some flower, pour in near a quart of beef broth or boiling water, a little red wine heated; stew it about half an hour, strain the sauce, scum it; put to it chyan, and more wine if necessary, eschalot and taragon chopped, a very little mint, a little juice of lemon.

You

You may add artichoke bottoms boiled and quartered.

Hare hashed.

Cut it into small pieces; if any of the pudding is left rub it small in some gravy; to which put a glass of red wine, a little pepper and salt, an onion, a slice of lemon, toss it up till hot through; take out the onion and lemon.

Hare stewed.

Cut off the legs and shoulders, cut out the back bone; cut the meat which comes off the sides into pieces; put all into a vessel with three quarters of a pint of small beer, the same of water, a large onion stuck with cloves, some pepper corns, a slice of lemon, some salt; stew this gently for an hour, close covered; then put to it a quart of good gravy; stew it gently two hours longer, or till tender; take out the hare, rub half a spoonful of flower smooth in a little gravy; put it to the sauce, boil it up; add chyan and salt if necessary; put in the hare; when hot through serve it in a tureen dish. It is an exceeding good dish.

Hare

Hare jugged.

Cut it, and put it into a jug with the same ingredients as before, (but neither water nor beer) cover it close; set it into a kettle of boiling water, which keep boiling three hours, or till the hare is tender; then pour the gravy into a stew-pan, put to it a glass of red wine, and more gravy if there is not sufficient, a little chyan; thicken with some flower; boil it up, pour it over the hare; a little lemon juice.

To hash woodcock or partridge.

Thicken a little gravy with some flower, chop a little eschalot, which put to it with a very little red wine, chyan and salt, boil this up; put in the woodcock or partridge cut into pieces; make it hot through; if woodcock, work the inside smooth with a little gravy and put into it.

Partridges stewed.

Stuff the craws with bread crumbs, a bit of butter, lemon peel grated, eschalot chopped, parsley, pepper, salt, nutmeg, yolk of egg; rub the inside with pepper and salt; half roast them, stew them with cul-
lis,

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lis, or rich gravy, and a little Madeira, an onion, a piece of lemon peel, savoury spice if necessary, for about half an hour; take out the onion and lemon peel; thicken with a little flower; add chyan catchup, &c. if necessary: boil it up. Garnish with hard yolks of eggs; add artichoke bottoms boiled and quartered.

[Partridge with aspic sauce. See Chickens.]

[Partridge a la braize. See Chickens.]

A ragout of larks.

Fry them with an onion stuck with cloves, a few truffles and mushrooms; pour off the fat, shake over the larks, &c. a little flower, put to them some good gravy; stew them till enough; if there is any fat scum it off; add chopped parsley, lemon juice, pepper, and salt if necessary.

P I E S.

Crust for raised pies.

PUT four pound of butter into a kettle of water with three quarters of a pound of rendered beef suet ; boil it two or three minutes, pour it on twelve pound of flower, work this into a pretty stiff paste, pull it into lumps to cool, raise the pie ; use the same proportions for all raised pies according to the size you want them, and bake them in a hot oven.

Puff paste.

Rub as much butter into your flower as you can without its feeling at all greasy ; it must be rubbed in quite fine, put water to make it a nice light paste, roll it out, stick bits of butter all over it, flower it, roll it up again ; do this three times. This is proper for meat pies.

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Short

Short crust.

Rub some butter and flower together, full six ounces of butter to eight of flower, mix it up with as little water as possible so as to have it a stiffish paste, beat it well, roll it thin. This is the best crust for all tarts that are to be eat cold, and for preserved fruit. A moderate oven.

Sugar crust.

Half a pound of flower, half an ounce of sifted sugar, work this with a little cream, and about two ounces of butter, into a stiff paste; roll it very thin; when the tarts are made, rub the white of an egg (first beaten) over them with a feather; sift sugar. A moderate oven.

Beef dripping clarified for crust.

Boil it in water a few minutes, let it stand till cold, it will come off in a cake; makes good crust for the kitchen.

Mutton or grass lamb pie.

Take the fat and skin from a loin, cut it into

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into steaks, season them well with pepper and salt; almost fill the dish with water; puff paste top and bottom.

Beef steak pie.

Rump steaks are the best, season them with pepper and salt, most pepper; puff paste top and bottom; water to fill the dish.

A common veal pie.

As the other two.

A pork pie.

The same.

A rich veal pie.

Cut steaks from a loin, a neck, or a fillet; season them with pepper, salt, nutmeg, a very little pounded cloves; slice two sweet-breads, season them in the same manner; lay puff paste round the dish half an inch thick, then the meat, yolks of eggs boiled hard, and oysters at the top, fill it with water, cover it; when you draw it, pour in at the top through a funnel some good boiled

gravy thickened with a little cream and flower and boiled up.

House lamb steaks

Make a nice pie with the same ingredients.

Veal olive pie.

Make the olives as directed in page 209, put them into a crust, fill the pie with water; when baked, pour in some boiled gravy thickened with a little cream and flower boiled together. It is a very good pie.

Venison pasty.

Bone a neck and breast of venison, season it well with pepper and salt, put it into a pan with part of a neck of mutton sliced and laid over it, a glass of red wine, cover it with a coarse paste, bake it an hour or two, bake it in a puff paste, add a little more seasoning and the gravy from the meat; let the crust at the bottom be half an inch thick, the top crust thicker. If the pastry is to be eat hot, pour a rich gravy into it when it comes from the oven; if cold that is not necessary; ornament the lid as you please; the breast
and

and shoulder makes a good pasty; you may bake the venison in raised crust. If you do not desire the meat very tender, three hours will bake a middle-sized pasty very well, and more of the flavour of the venison is retained than if first baked.

Beef olive pie.

Make the olives as directed in page 218, put them into puff paste top and bottom; fill the pie with water, when baked pour in some rich gravy.

A common goose pie.

Make a raised crust, quarter the goose, season it well, lay it into the crust, half a pound of butter at the top cut into pieces; lay on the lid, bake it gently.

A rich goose pie.

Bone a goose and fowl, season them very well; put the fowl into the goose and some forced meat into the fowl; put these into a raised crust, fill the corners with a little forced meat; cut half a pound of butter into pieces, which lay on the top, cover it, bake it well. Goose pie is eat cold.

A Duck pie

May be made as either of the goose pies, omitting the fowl, or with puff paste.

A hare pie.

Season a hare (when cut into pieces) with nutmeg, pepper, and salt; jug it with half a pound of butter; it must do above an hour, close covered in a pot of boiling water; make forced-meat, to which add the liver bruised and a glass of red wine, let it be high seasoned, lay it round the inside of a raised crust, put in the hare when cool, and add the gravy that comes from it, with some more rich gravy; put on the lid, bake it two hours.

A French pie.

Lay a puff paste half an inch thick at the bottom of a deep dish or a mould; lay forced meat round the side of the dish; cut some sweetbreads in pieces, three or four according to the size the pie is intended to be; lay them in first, then some artichoke bottoms cut into four pieces each, then some cocks combs (or they may be omitted) a few truffles

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truffles and morells, some asparagus tops and fresh mushrooms if to be had; yolks of eggs boiled hard, and forced-meat balls; season with pepper and salt; almost fill the pie with water, cover it, bake it two hours; when it comes from the oven pour in some rich veal gravy, thickened with a very little cream and flower.

Calf's head pie.

Cut half a calf's head (first parboiled) into thin slices, season with pepper and salt, lay it into a crust with a little good gravy; some forced-meat balls and yolks of eggs boiled hard; bake it about an hour and a half, then cut off the lid; thicken some good gravy with a little flower; add some oysters; serve it without a lid.

It may be served with the lid on.

A common chicken pie.

Cut a chicken or two into pieces; season high with pepper and salt; puff paste at the bottom of the dish, stick on the chicken here and there a bit of butter; fill the dish with water, cover it; bake it in a moderate oven. You may enrich it by putting in gravy instead of water.

A rich chicken pie.

Lay a puff paste at the bottom of the dish, and upon that round the side, a thin layer of forced meat; season high with pepper and salt two small chickens cut into pieces; put some of the pieces into the dish; then a sweetbread or two cut into pieces and well seasoned; a few truffles and morells, some artichoke bottoms cut each into four pieces, then the remainder of the chicken; some forced-meat balls, yolks of eggs boiled hard, chopped a little, and strewed over the top; a little water; cover the pie; when it comes from the oven pour in a rich gravy, thickened with a little flower and butter. You may add to the pie fresh mushrooms, asparagus tops, and cocks combs.

Pigeon pie.

Season the pigeons extremely well inside and out, put a bit of butter into each; lay them into the dish on a puff paste, the breasts downwards, the gizzards and livers all together in the middle of the dish, put in some water, close the pie, bake it well, pour in some good gravy when it comes from the oven;

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oven ; a good rump steak under the pigeons is a great addition.

A rich pigeon pie.

Lay puff paste at the bottom of the dish, season the pigeons high ; stuff the craws with forced meat ; lay them in the dish, the breasts downwards ; fill all the spaces with forced-meat balls, yolks of eggs boiled hard, asparagus tops, artichoke bottoms cut into pieces ; cover it and bake it well ; when it comes from the oven pour in some rich gravy ; stuffing the craws may be omitted, and every other addition but forced balls and hard eggs.

Giblet pie.

Clean the giblets very well ; put all but the liver into a sauce-pan, with some water, a few pepper corns, an onion, a little salt, and a bunch of sweet herbs ; let them stew till tender close covered ; lay a puff paste in the dish ; then a rump steak peppered and salted ; then the giblets seasoned with the liver ; add the liquor they were stewed in, close the pie ; bake it about two hours ; when it is drawn pour in gravy ; the steak may be omitted.

Ham

Ham and chicken pie.

Cut some slices, not too thin, from a ham that has been boiled, pepper them, lay them at the bottom of a dish, on a good puff paste, about half an inch thick; season a fowl (first cut into four quarters) with a good deal of pepper, but a little salt; lay on the top some hard yolks of eggs, a few truffles and morells, and cover all with some more sliced ham peppered; fill the dish with gravy; cover it, let the crust be pretty thick, bake the pie well, and add to it some rich gravy when you draw it; if to be eat cold, omit the gravy.

Eel pie.

Cut the eels into pieces; season them with pepper and salt, a very little dried sage; put them into a puff paste, fill the pie with water; butter it well.

Patties.

The tins should be about the size of a small tea cup, but not so deep; lay puff paste at the bottom, put in some forced meat, and cover it with puff paste; bake them a
light

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light brown, turn them out; five or seven make a side dish.

Or,

Add to the forced meat a little veal, or chicken minced, and a spoonful or two of gravy.

Or,

Mince either veal or cold chicken; a little suet, a few sprigs of parsley; season with pepper, salt, and nutmeg, shake this over the fire with some veal gravy, a spoonful or two of cream, a little flower: fill the patties, which make in the following manner—Lay puff paste into the tins, rolled not too thick, mold them neatly round the edge with no top crust, bake them; fill this crust just as it is going to table.

Sweet patties.

The meat of a calf's foot which has been boiled tender, three apples, some candied oranges and citron; chop these small; add a little grated nutmeg and pounded cinnamon, the yolk of an egg, a good spoonful of brandy, a few currants; puff paste top and bottom.

Minced

Minced pies.

Boil a large fresh tongue till it will peel; to four pound of tongue, seven pound of suet; chop these together; add nine pound of currants washed and dried; three pound of raisins stoned and chopped; twelve pippins and a pound of eggs, boiled hard and chopped; a little salt; cloves, mace, and cinnamon pounded, each half an ounce; two ounces of nutmegs grated; half a pound or more of candied orange, citron, and lemon peel all together, but most citron; the juice of eight lemons, a pint of sack, half a pint of brandy, a pound of powder sugar; mix these ingredients thoroughly, put them into a pan and stir them often; do not cover the pan close; these ingredients will keep some months. If you find the high flavour go off, add a little more spice, lemon juice, and brandy; stir the minced meat often.

Apple pie.

Pare, core, and quarter the apples; lay some sugar at the bottom of the dish, then the apples; grate a little lemon peel, some more sugar, then more apples, cover the dish with puff paste; when it comes from the oven take the crust neatly off, leaving the

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the edge ; put in a piece of butter ; cut the crust in eight pieces, which stick into the pie.

Or, Let the pie stand to be cold, and make the following custard, which pour over and stick the crust as before directed ; the yolks of two eggs, half a pint of cream, a little nutmeg and sugar ; stir this over the fire till it thickens a little, but do not let it boil ; add a little lemon peel cut like straws.

If you chuse the apples to look green, take small codlins, put them into a pan with some water, lay on the top vine leaves, and a cloth round the cover of the pan, to keep in the steam, when they are scalded peel them ; put them again into the water in the same manner ; hang them at a great distance from the fire till green. They are a good while about.

N. B. In winter, when apples lose their sharpness, always add a little lemon juice. A quince or two, or a little marmalade is an addition.

Apple tart Is made as the pie ; but if to eat cold make the short crust.

Tarts

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Tarts in general.

If to be eat cold, make the short crust.

Currants and raspberries make an exceeding good tart, and do not require much baking.

Cherries require but little baking.

Gooseberries to look red must stand a good while in the oven.

Apricots, if green, require more baking than when ripe; quarter or halve ripe apricots, and put in some of the kernels.

Preserved fruit, as damsons and bullace, require but little baking; fruit that is preserved high, should not be baked at all; but the crust should first be baked upon a tin the size the tart is to be; cut with a marking iron or not, as you like, and when cold taken off and laid on the fruit.

Iceing for tarts.

Beat the white of an egg; rub it on the tarts with a feather, sift over double refined sugar.

Or,

Melt a little butter; rub the tarts with

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it with a feather, and sift double refined sugar.

Tartlets.

Have very small and shallow tin pans; butter them and lay in a bit of puff paste, marking it neatly round the edges, and leaving a hole in the middle, bake them; when they are cool fill them with custard, or put into each half an apricot, raspberry jam, or any preserved fruit; a little preserved apple or marmalade pour over custard with very little sugar in it.

CHEESECAKES.

Almond cheesecakes.

BLANCH a quarter of a pound of almonds; beat them with a little orange flower water; add the yolks of eight eggs, the rind of a large lemon grated, half a pound of melted butter, sugar to your taste; lay a thin puff paste at the bottom of the tins, and little slips across if you chuse it. Add about half a dozen bitter almonds.

Bread cheefecakes.

Slice a large French roll, or penny loaf very thin; pour on it some boiling cream; when cold add six or eight eggs, half a pound of butter melted, some nutmeg, a spoonful of brandy, a little sugar, half a pound of currants; puff paste.

Curd cheefecakes.

Beat half a pint of good curd with four eggs; four spoonfuls of cream; some nutmeg, a little brandy, half a pound of currants; sugar to your taste; puff paste.

Cheefecakes without curd.

A pint of cream, half a pound of butter, six eggs, two spoonfuls of grated bread, as much cinnamon and mace pounded as will lie upon a shilling; three spoonfuls of sugar, five of currants, near two of brandy; beat the eggs well, then mix all together in a deep pewter dish, set it on a stove, stir it one way till it becomes a soft curd; when cold put it into tins with puff paste.

Rice

Rice cheefecakes.

Boil four ounces of rice either whole or ground, when enough drain it; add four eggs well beaten, half a pound of butter melted, some nutmeg, a small glass of brandy; sugar to your taste; puff paste.

Citron cheefecakes.

Boil near a quart of cream; when cold add the yolks of four eggs well beaten; boil this to a curd; blanch and beat two ounces of almonds, about half a dozen bitter; beat them with a little rose water; put all together with three or four Naples biscuits, some citron shred fine, sugar to your taste; puff paste.

Snow balls.

Pare and core with a scoop five large apples, fill them with marmalade; roll the apples in a crust, bake them in a tin pan; when you take them out of the oven ice them well, in the same manner you do a cake; set them to harden a good distance from the fire, or in the oven if it is very slack.

For the crust put a quarter of a pound of butter into some water, when it boils pour

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it on one pound of flower, with what hot water will make it into a good paste, work it well.



P U D D I N G S.

BOILED PUDDINGS.

IF the pudding is to be boiled in a cloth, see that it is very clean, dip it in hot water, and flower it well; if in a bason, butter it; always mix the flower with a very little milk first, which will make the pudding smooth.

A light pudding.

Boil a little nutmeg and cinnamon in a pint of new milk, take out the spice; beat eight yolks and four whites of eggs, a glass of sweet mountain, a little salt and sugar; mix a spoonful of flower very smooth in a little of the milk, then put all together with the crumb of a halfpenny roll grated; tie this in a thick cloth, boil it an hour, serve it with butter melted, with wine and sugar poured over it.

Batter

Batter pudding:

A pint of milk, four eggs, four spoonfuls of flower, half a grated nutmeg, a little salt; tie the cloth very close, boil it three quarters of an hour; melted butter.

Custard pudding.

Boil a piece of cinnamon in a pint of thin cream; a quarter of a pound of sugar; when cold add the yolks of five eggs well beaten; stir this over the fire till pretty thick, it must not boil; when quite cold butter a cloth well, dust it with flower, tie the custard in it very close, boil it three quarters of an hour; when it is taken up, put it into a bason to cool a little, untie the cloth, lay the dish on the bason, turn it up; if the cloth is not taken off carefully the pudding will break; grate over it a little sugar; melted butter and a little wine in a boat.

Quaking pudding:

Boil a quart of cream; when almost cold put to it four eggs that have been beaten very well, a spoonful and an half of flower, some nutmeg and sugar; tie it close in a buttered cloth, boil it an hour, turn it out with

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care; melted butter and a little wine and sugar poured over it.

Bread pudding.

Pour a pint of boiling milk upon the crumb of a penny loaf grated, and two ounces of butter; a little sugar and nutmeg; when cold add four eggs beaten; mix all well together, boil it an hour; you may add half a pound of currants picked and washed; melted butter, a little sugar, and white wine.

Common rice pudding.

Boil a quarter of a pound of rice in a cloth, leave it room to swell; when it has boiled an hour untie it, and stir in a quarter of a pound of butter, some nutmeg and sugar; tie it up and boil it another hour; pour melted butter over it.

Or,

Boil a quarter of a pound of rice, and half a pound of raisins, two hours; throw over it grated nutmeg, sugar, and melted butter.

Tansy pudding.

Put as much boiling cream to four Naples
3 biscuits

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biscuits grated, as will wet them; when cold add four yolks of eggs, some juice of spinach, and a very little tansey juice; it must be coloured a light green; a little sugar; stir all over a slow fire till it thickens; when cold tie it close in a cloth buttered and flowered; boil it three quarters of an hour; put it into a bason, let it stand a little, turn it out with care; pour round it melted butter and sugar.

Almond pudding.

Strain two eggs well beaten into a quart of cream; a penny loaf grated, one nutmeg, six spoonfuls of flower, half a pound of almonds blanchd and beaten fine, half a dozen bitter almonds; sweeten with fine sugar; add a little brandy; boil it half an hour; pour round it melted butter and wine; stick it with almonds blanchd and slit.

Sago pudding.

Boil two ounces of sago in one pint of milk till tender; when cold add five eggs, two Naples biscuits, a little brandy, sugar to your taste; boil it in a bason; melted butter and a little wine and sugar.

Calf's foot pudding.

Take four feet, boil them tender; pick the nicest of the meat from the bones and chop it very fine; then add the crumb of a penny loaf grated, a pound of beef suet shred small, half a pint of cream, seven eggs, a pound of currants, four ounces of citron cut small, two ounces of candied orange peel cut like straws, a nutmeg, a large glass of brandy; butter the cloth and flower it; tie it close; it should boil three hours.

Biscuit pudding.

Pour a pint of boiling cream or milk over three penny Naples biscuits grated; cover it close; when cold add the yolks of four eggs, two whites; nutmeg, a little brandy, half a spoonful of flower, some sugar; boil this one hour in a china bason; serve it with melted butter, wine and sugar.

A prune pudding.

Mix four spoonfuls of flower into a quart of milk; fix eggs, only three of the whites; a little salt, two tea spoonfuls of beaten ginger, a pound of prunes, tie it in a cloth,
boil

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boil it an hour.--Damsons may be used instead of prunes, but then sugar must be added.

A very good common pudding, with currants.

A pound of currants, a pound of suet, five eggs, four spoonfuls of flower, half a nutmeg, a tea-spoonful of ginger, a little powder sugar, a little salt; boil this three hours.

An excellent plumb pudding.

One pound of suet, the same of currants, the same of raisins stoned; the yolks of eight eggs, the whites of four; the crumb of a penny loaf grated, one pound of flower, half a nutmeg, a tea-spoonful of grated ginger, a little salt, a small glass of brandy; beat the eggs first, mix them with some milk; by degrees add the flower and other ingredients, and what more milk may be necessary; it must be very thick and well stirred; boil it five hours.

A hunting pudding.

Mix a pound of flower with a pint of cream, and eight eggs that have been well beaten; a pound of beef suet, the same of

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currants,

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currants, half a pound of raisins stoned and chopped, two ounces of candied citron, two ounces of candied orange cut small, a nutmeg, and a glass of brandy; boil this four hours.

Apple pudding.

Make a puff paste, roll it near half an inch thick; pare and core the apples, fill the crust; grate a little lemon peel, (and add a little lemon juice in winter, it quickens the apple) put in some sugar, close the crust, tie it in a cloth; a small pudding will take two hours boiling, a large one three or four.

New College pudding.

A two-penny loaf grated, four ounces of beef suet shred, and four ounces of marrow, six ounces of scalded currants, four of fine sugar, half a nutmeg, a little salt, the yolks of six eggs, the whites of three, a little brandy; mix all well, and boil the pudding half an hour; melted butter, wine and sugar. You may add sweetmeats.

Duke

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Duke of Buckingham's pudding.

Half a pound of suet chopped fine, a quarter of a pound of raisins stoned and chopped, two eggs, a little nutmeg and ginger, two spoonfuls of flower, a little sugar to your taste; tie it close, boil it four hours at least; serve it with melted butter, sack and sugar.

Duke of Cumberland's pudding.

Flower, grated apple, currants, chopped suet, sugar, of each six ounces; six eggs, a little nutmeg and salt; boil it two hours at least; melted butter, wine and sugar.

Suet pudding.

A pound of suet shred, a quart of milk, four eggs, two tea-spoonfuls of grated ginger, a little salt, and flower enough to make it a thick batter; boil it two hours: You may make it into dumplings; boil them half an hour.

Suet dumplings, with currants.

A pint of milk, four eggs, a pound of suet, a pound of currants, a little salt and nutmeg,

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nutmeg, two tea-spoonfuls of ginger, what flower will make a light paste; when the water boils make the paste into dumplings, rolled with a little flower the size of a goose egg; throw them into the water; move them gently to prevent their sticking; a little more than half an hour will boil them.

Norfolk dumpling.

Make a batter with a pint of milk, two eggs, a little salt and some flower; drop this in little quantities into a pan of boiling water; they will be done in three minutes; throw them into a sieve or cullender, to drain.

Raspberry dumplings.

Make a good puff paste; roll it, spread over it raspberry jam; roll it up and boil it a good hour; cut it into five slices; pour melted butter in the dish, grated sugar round.

Pennyroyal dumplings.

The crumb of a penny loaf grated, three quarters of a pound of beef suet, the same of currants, four eggs, a little brandy, a little

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little thyme and pennyroyal, a handful of parsley shred; mix all well, roll them up with flower; put them into cloths; three quarters of an hour boils them.

Yeast dumplings.

A pound of flower, a spoonful of yeast, a little salt; make this into a light paste, with warm water, let it lie near an hour, make it into balls, put them into little nets, when the water boils throw them in; twenty minutes will boil them; keep them from the bottom of the pan, or they will be heavy.

Apple dumplings.

Pare the apples and core them whole; fill them with marmalade, or sugar; make a hole in a piece of puff paste, lay in an apple, put another piece of paste at the top, close it round the apple; put them into cloths; boil them three quarters of an hour.

Pigeon dumplings.

Season well what pigeons you chuse; put them singly into a piece of puff paste, rolled half

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half an inch thick ; tie them in cloths ; boil them two hours.

BAKED PUDDINGS.

Yorkshire pudding baked under meat.

A quart of milk, three eggs, a little salt, some grated ginger, and flower' enough to make it as a batter pudding ; put it into a small tin dripping-pan of a size for the purpose ; put it under beef, mutton, or veal while roasting ; when brown, cut it into four or five lengths, and turn it that it may brown on the other side.

Bread pudding.

Boil one pint of milk, with a bit of lemon peel ; when it has boiled take out the peel, and stir in a quarter of a pound of butter, some nutmeg and sugar ; when the butter is melted pour it over four ounces of grated bread ; cover it ; when cold, add three eggs well beaten ; butter a dish, and pour this in just as it goes to the oven.

Common

Common whole rice pudding.

To half a pound of whole rice washed add three pints of milk, a quarter of a pound of butter cut into bits, some cinnamon, sugar, and grated nutmeg; an hour and a half will bake it.

Ground rice pudding.

To six ounces of rice one quart of milk; stir this over the fire till thick, take it off; put in a piece of butter the size of a walnut; when just cold add eight yolks of eggs, four whites, well beaten; rasp the peel of a lemon and put it to some sugar with the juice, then mix all together; puff paste at the bottom of the dish: half an hour bakes it.

Or,

Four ounces of butter, four of sugar, four yolks of eggs, two whites, the juice and rind of a lemon, five or six spoonfuls of milk, two of rice; stir all over the fire; bake it with or without puff paste.

Rice

Rice pudding, with currants.

Boil three quarters of a pound of ground rice in three pints of milk till thick ; then add one pound of beef suet shred, one pound of currants, the crumb of a penny loaf grated, a quarter of a pound of sugar, one nutmeg, a little sweet mountain or brandy ; one hour will bake it.

Tansy pudding.

Beat twelve yolks, and four whites of eggs ; put to them one quart of cream ; colour this with the juice of spinach, and a little tansy ; a little salt, some nutmeg, a handful of flower ; about half an hour will bake it ; a brisk, but not a scorching oven ; garnish with quartered Seville oranges and candied peel.

Almond pudding.

Put one pint of milk scalding hot to half a pound of beef suet shred, almost a penny loaf grated, and half a pound of sweet almonds blanch'd and beaten, and a few bitter ; when cold, add four yolks of eggs, two whites, a little sugar, nutmeg, and

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and salt, some candied orange and lemon peel sliced ; mix all together ; put it into a dish when going to the oven ; about three quarters of an hour will bake it.

Vermicelli pudding.

Boil two ounces of vermicelli in a pint of new milk, till soft, with a little cinnamon ; when cold, add a quarter of a pint of good cream, five yolks of eggs, a quarter of a pound of butter, a little sugar ; bake it.

Cumberland pudding.

Make a pint of milk into a thick hasty pudding ; when almost cold, stir in a quarter of a pound of butter, four eggs, some sugar, nutmeg, and grated ginger, a good spoonful of brandy ; butter the dish ; one hour will bake it. You may add a quarter of a pound of currants.

Apple pudding.

Scald ten or twelve large apples, or codlins ; pulp them when peeled, through a sieve ; stir in a quarter of a pound of butter, half a pound or more of sugar, beaten and sifted, the rind of a lemon grated, and the

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the juice; the yolks of five eggs, a little cream; bake it with a puff paste.

Gooseberry pudding.

Rub a pint of green gooseberries that are scalded, through a sieve; put to them half a pound of sugar, the same of butter, two or three Naples biscuits, four eggs well beaten; mix it well; bake it half an hour.

Apricot pudding.

Pare ten or twelve apricots, scald, stone and bruise them; put a pint of boiling cream to the crumb of a penny loaf grated; when cold, add the yolks of four eggs; sugar to your taste; a little brandy; bake it half an hour, with puff paste.

Millet pudding.

Spread a quarter of a pound of butter at the bottom of a dish; lay into it six ounces of millet, a quarter of a pound of sugar; when going to the oven, pour over it three pints of milk.

Carrot

Carrot pudding.

Scrape three or four carrots very small mix them with the crumb of two penny loaves grated; pour over this a quart of boiling cream; when cold add seven yolks of eggs, four whites well beaten, a quarter of a pound of sugar, a very little salt, some nutmeg, a little brandy; bake it an hour with puff paste.

A fippet pudding.

Cut a penny loaf exceedingly thin; lay a layer of it in the bottom of a dish, and a layer of marrow or beef suet, a layer of currants, then bread, so till the dish is full; mix four eggs with a quart of cream, a nutmeg, a quarter of a pound of sugar; bake it half an hour.

A bread and butter pudding.

Cut a penny loaf into thin slices of bread and butter; lay some of them into a dish buttered, then a few currants, bread and butter, and so on, in layers; beat four eggs, put them into a pint of milk, a little nutmeg, some sugar; half an hour will bake it.

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Potatoes

Potatoe pudding.

Mash a pound of boiled potatoes, the mealy sort; put to them a quarter of a pound of butter; the yolks of four eggs, one white; sugar to your taste; a little brandy, some nutmeg, a quarter of a pint of cream, a little orange peel and citron cut thin, bake it half an hour; a puff paste.

A bean pudding.

Boil the beans, take off the husks, mash them, and add the other ingredients as for the potatoe pudding.

Lemon pudding.

Grate two Naples biscuits, and the rind of two lemons; add the juice of one, half a pound of melted butter, half a pound of sugar, the yolks of ten eggs, five whites, half a pint of cream, puff paste round the dish; bake it about three quarters of an hour.

Orange pudding.

Pour boiling water on the peel of three seville oranges, let it stand a little, then beat them

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them in a mortar; add six ounces of sifted sugar, half a pound of melted butter, the juice of one orange and one lemon, the yolks of twelve eggs; puff paste round the dish. Bake it half an hour.

Marrow pudding.

Pour a pint of cream on the crumb of a penny loaf grated, a pound of marrow sliced, four eggs, sugar and nutmeg to your taste, two ounces of sliced citron; three quarters of an hour will bake it. You may add currants.

Italian pudding.

Grate the crumb of a penny French roll, put to it a pint of cream, ten eggs beaten, a nutmeg, twelve pippins sliced, a little red wine, orange peel sliced, sugar to your taste; bake it half an hour.

Sago pudding.

Boil two ounces of sago, with some cinnamon and a bit of lemon peel, till it is soft and thick; grate the crumb of a half-penny roll, put to it a glass of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, sugar to your taste;

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when the fago is cold put these ingredients to it, mix all well together; bake it with a puff paste; when it comes from the oven stick over it citron cut into pieces, and almonds blanched and cut into slips.

Sweetmeat pudding.

Slice thin of orange, lemon peel, and citron, an ounce each; lay them at the bottom of a dish on puff paste; put to half a pound of melted butter seven yolks and two whites of eggs, five ounces of sugar; pour this into the dish when going to the oven; a little more than half an hour will bake it.

Little sweetmeat puddings.

The yolks of three eggs beaten, half a pint of cream, one spoonful of flower, two ounces of citron cut thin, sugar to your taste; put this into large cups buttered; bake them in a pretty quick oven, turn them out.

New College pudding fried.

One penny loaf grated, half a pound of beef suet shred, one pound of currants, half a nutmeg, a little salt, two spoonfuls of cream, or milk, two or three eggs; it must be

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be near as stiff as a paste; make this into rolls in the shape of an egg; fry them gently over a clear fire, in near half a pound of melted butter; let them be of a nice brown all over; for sauce, butter, wine, and sugar; you may add sweetmeats. This will make about half a dozen.

Fritters and Pancakes.

Raspberry fritters.

GRATE two Naples biscuits, or the crumb of a French roll; put to either a pint of boiling cream; when this is cold, add to it the yolks of four eggs well beaten; beat all well together with some raspberry juice; drop this into a pan of boiling lard, in very small quantities; you may stick them with blanched almonds sliced.

Currant fritters without eggs.

Half a pint of ale, not bitter, stir into it flower to make it pretty thick, a few currants; beat this up quick; have your lard boiling,

boiling; throw in a large spoonful at a time.

Apple fritters.

Pare some small apples; core and slice them; make a batter with three eggs, a little grated ginger, near a pint of cream or milk; a glass of brandy, a little salt, and flower enough to make it thick; put in the apples; fry them in lard.

Apple fritters without milk or eggs.

Let the apples be quartered, cored, and sliced; mix a gill of brandy, the same of mountain, some grated lemon peel, pounded cinamon, and sugar to your taste; mix these well; fry them in lard.

Tansy fritters.

Pour a pint of boiling milk on the crumb of a penny loaf grated; when cold add a spoonful of brandy, sugar to your taste, the rind of half a lemon, the yolks of four eggs, spinach and tansy juice to colour it; mix this over the fire with a quarter of a pound of butter till thick; let it stand near three hours; drop this, a spoonful to a fritter, into boiling lard.

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Custard fritters, a pretty dish.

Beat the yolks of eight eggs with one spoonful of flower, half a nutmeg, a little salt, and brandy; add a pint of cream; sweeten this, and bake it in a small dish; when cold cut it into quarters; dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flower, a little ginger grated; fry them a light brown, in good lard or dripping; serve them hot; grate sugar over them.

Plain fritters.

Put a pint of boiling cream, or milk, to the crumb of a penny loaf grated; mix it very smooth; when cold, add the yolks of five eggs, near a quarter of a pound of sifted sugar, some nutmeg grated; fry them in hogs lard; pour melted butter, wine, and sugar, into the dish. You may add cherries.

Clary fritters.

Beat two eggs very well, with one spoonful of brandy, the same of cream, two spoonfuls of flower, some nutmeg, sifted sugar to your taste; wash and dry the clary leaves,

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dip them in the batter; fry them in lard; eat them with seville orange and melted butter.

Common fritters.

Three quarters of a pint of ale, not bitter, three eggs, as much flower as will make it thicker than a batter pudding, a little nutmeg, and sugar; let this stand six or eight minutes, drop them with a spoon into a pan of boiling lard, drain them, grate sugar over; you may eat them with melted butter, wine and sugar.

Common pancakes.

Three eggs, a pound of flower and a pint of milk, or cream; put the milk to the flower by degrees; a little salt and grated ginger; fry them in lard, grate sugar over them.

Worcestershire pancakes.

The yolks of twelve eggs, four whites, beat them well; add one quart of cream, six spoonfuls of flower, two of brandy, one nutmeg, a quarter of a pound of melted butter, a little salt; for the first pancake rub the pan with a bit of cold butter; fry them

them without any thing else in the pan; they must be very thin, clapt hot one upon another for about a dozen, and cut through when eaten.

If they are made with milk, double the quantity of butter.

Clary pancakes.

Four eggs, four spoonfuls of flower, a little salt, above a pint of milk; mix these exceedingly well; make some lard very hot, with a spoon pour in some batter, as thin as you can; lay in some clary leaves washed and dried, then a little more batter; let them be a nice brown.

German puffs.

Put a pint of milk into a stew pan, dredge it with flower till very thick, and stir it over a slow fire till like a paste; when cold beat it well with the yolks of eight eggs, four ounces of sugar, a little brandy, some nutmeg, the rind of a small lemon grated till very light; drop this with a large tea-spoon into a pan of boiling lard; if well beat they will rise exceedingly; drain them; serve melted butter, wine, and sugar, in a boat.

Apple

Apple fraze.

Fry some thick slices of apple, drain them; make a batter with the yolks of three eggs, the whites of two, a pint of milk, a little brandy, grated ginger or nutmeg, a little salt, some sugar, flower enough to make it of a proper thickness; drop this in fritters into a pan of boiling lard, lay on every one a slice of apple, then a little more batter; grate sugar over them.

Almond fraze.

Blanch and beat half a pound of Jordan almonds, about a dozen bitter; put to them a pint of cream, eight yolks and four whites of eggs, a little grated bread; fry this as pancakes, in good lard; grate sugar over them.

French rolls.

Warm three spoonfuls of milk, and three of water, with about the quantity of a walnut of butter; put it to two spoonfuls of thick yeast, put this into the middle of a full quart or rather more flower; stir enough with it to make it of the thickness of a batter pudding; strew a little flower over it
from

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from the sides, and if the weather is cold set it at a little distance from the fire, do this three hours before you bake; when you see it break a good deal through the flower and rise, work it into a light paste with more warm milk and water; let it lie till within a quarter of an hour of setting into the oven, then work them lightly into rolls, drop them on a tin, first flowered; handle them as little as possible; set them before a fire to rise; twenty minutes or thereabouts will bake them; put a little salt into the flower; rasp the rolls.

C A K E S.

A good common cake.

SIX ounces of rice flower, six ounces of pudding flower, nine eggs, yolks and whites, half a pound of lump sugar pounded and sifted, half an ounce of caraway seeds; beat this for an hour, and bake it an hour in a quick oven. This is a very good cake for children, and delicate stomachs;

as

as there is no butter in it, and it is very light.

A plain cake.

Two pound and a half of flower, fifteen eggs, two pound and a half of butter, beat to a cream, three quarters of a pound of pounded sugar; bake it in a hot but not a scorching oven.

An ordinary light cake.

Mix half a pound of currants, some nutmeg, and an ounce of sugar, in one pound of flower; a little salt; stir a quarter of a pound of butter into a quarter of a pint of milk over the fire, till the butter is melted; strain to it a quarter of a pint of ale yeast, two eggs, only one white; stir all together with a stick, set it before the fire to rise, in the pan it is to be baked in. The oven must be as hot as for bread.

An ordinary breakfast cake.

Rub a pound and a half of butter into half a peck of flower, three pound of currants, half a pound of sugar, a quarter of an ounce of mace, cinnamon and nutmeg together, a little salt, a pint and a half of warmed

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warmed cream, or milk, a quarter of a pint of brandy, five eggs, a pint of good ale yeast; mix it well together, bake it in a moderate oven. This cake will keep good a quarter of a year.

A common seed cake.

One pound and a quarter of flower, bare weight, three quarters of a pound of lump sugar pounded, ten eggs, only four whites, one pound of butter beat to a cream with the hand; mix these well; add near an ounce of caraway seeds bruised; butter the pan or hoop; sift sugar on the top.

A better seed cake.

Work two pound of butter to a cream with the hand; put to it the whites of twenty eggs beat to a strong froth, the yolks of eight, a pound and a quarter of loaf sugar sifted, a little mace pounded, and nutmeg; beat these well; add two pound of dried flower, two ounces of caraway seeds, and in the beating, a quarter of a pint of brandy; if you chuse to enrich it, sliced almonds, orange peel and citron.

A seed cake with yeast.

Four pound of flower, two pound and a

half

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half of butter, half a pint of cream, twenty eggs, half a pound of sugar sifted, a pound of almonds blanch'd and beat, about a dozen of them bitter, a pound of smooth caraway, a quarter of a pint of brandy, a pint of good ale yeast; rub some of the butter into the flower and sugar, beat the eggs and strain them, beat them again with the yeast; melt the remainder of the butter in the cream, mix all the other ingredients, let it rise half an hour; bake it an hour and an half.

A pound cake.

Beat a pound of butter to a cream; beat well twelve yolks of eggs, six whites, beat them in the cream, then put in a pound of flower dried; beat these all together for one hour, with one pound of sugar, a few caraways; butter the pan; continue to beat the cake till it goes to the oven.

A common plumb cake.

Five pound of currants, half a peck of flower; a quarter of an ounce of mace pounded, rather less of cloves, one pound of lump sugar sifted, twelve eggs, a pint of good ale yeast, three pound of butter melted in

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in three pints of new milk, half a pint of brandy; mix all well together.

A good plumb cake.

Three pound of flower, three pound of currants, three quarters of a pound of almonds blanch'd and beat grossly, about half an ounce of them bitter, four ounces of sugar, seven yolks and six whites of eggs, one pint of cream, two pound of butter, half a pint of good ale yeast; mix the eggs and the yeast together, strain them, set the cream on the fire, melt the butter in it; stir in the almonds and half a pint of sack, part of which should be put to the almonds while beating; mix together the flower, currants, and sugar, what nutmeg, cloves, and mace, you like; stir these to the cream, put in the yeast.

Another.

Beat four pound of butter to a cream, with a strong lard; mix with it two pound of loaf sugar, beaten and sifted very dry; add to that four pound of flower dried and sifted, a pint of brandy; and to each pound of flower eight eggs, the yolks and whites well beat separately; mix in the whites, then the yolks, three pound of currants washed and dried.

dried before the fire; put them to the other ingredients before they are cold; a pound of almonds blanched and cut lengthways, as thin as possible, half an ounce of mace, the same of nutmeg, what sweetmeats you chuse, two hours and an half bakes it. To ice it—Two pound of loaf sugar powdered, the whites of four eggs, two spoonfuls of rose and two of orange-flower water; beat all together while the cake is baking; when the cake is drawn spread this on with a brush or feather, set it into the oven again.

A fine plumb cake, without cream or yeast.

One pound of flower, dry and warm, one pound of fine sugar sifted, four pound of currants, sixteen eggs, half an ounce of pounded mace and cinnamon together, one nutmeg, two pound of butter well beat; mix the flower and sugar, a handful of one, then of the other; whisk up the eggs with a gill of warm brandy, as the froth rises put it to the flower; add sweetmeats and almonds as you like; put the currants in warm, just as the cake is going to the oven; bake it two hours and an half.

Another very fine plumb cake.

Wash five pound of butter in spring water; then

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then in rose water, till it becomes almost a cream ; to every pound of butter eight eggs ; beat the yolks and whites separately, half an hour ; five pound of flower warm and dry, three pound of sugar sifted and dried, two ounces together of beaten cinnamon, nutmeg, cloves, and mace, a pint of brandy ; mix the eggs and the brandy in the butter, then the sugar, flower, and spice, six pound of currants dried, a pound of raisins stoned and a little chopped, a pound of almonds blanched and sliced, about two ounces of them bitter ; butter the hoop well, add the fruit warm just as you are going to fill it ; put first cake, then almonds and sweetmeats, then cake, and so on till the hoop is full ; bake it three hours.

Half the quantity makes a middle-sized cake.

Almond cake.

Two ounces of bitter, one pound of sweet almonds blanched and beat with a little rose or orange-flower water, and the white of one egg ; half a pound of sifted loaf sugar, eight yolks and three whites of eggs, the juice of half a lemon, the rind grated ; bake it either in one large pan or in small pans.

X

A Turk's

A Turk's cake.

Eight eggs, the weight of them in fine sugar sifted, and the weight of six in flower; beat the whites to a snow till a halfpenny will lie upon it, then beat the yolks; mix these with the sugar, and whisk it well; grate the rind of a lemon to the flower; beat all well together; bake it an hour and a half.

Portugal cakes.

Two pound of flower, the same of butter, sugar and currants, nine yolks of eggs, four whites; mix these with a little brandy; butter the pans; a pretty hot oven.

King cakes.

One pound of flower, three quarters of a pound of currants, the same of sifted sugar, one nutmeg, a little mace; rub the butter well into the flower, mix these together; add four eggs well beat; butter the pans; sift sugar on the cakes: a quick oven.

Marlborough cakes.

Beat eight eggs very well, strain them;
put

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put them to a pound of sugar sifted; beat these three quarters of an hour; add three quarters of a pound of flower dried, two ounces of caraway seeds; beat the cake well; bake it in a quick oven.

Queen cakes.

Beat one pound of flower to a cream with some rose water, one pound of flower dried, one pound of sifted sugar, twelve eggs; beat all well together; add a few currants washed and dried; butter small pans of a size for the purpose, grate sugar over them; they are soon baked: may be done in a Dutch oven.

Little seed cakes.

One pound of flower well dried, one pound of sugar sifted; wash one pound of butter to a cream with rose water; put the flower in by degrees; add ten yolks and four whites of eggs, one ounce of caraway seeds; keep beating till the oven is ready; butter the pans well; grate over fine sugar; beat the cakes till just as you set into the oven.

Dry cakes.

Rub one pound of butter into one pound
X 2 of

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of flower, one pound of sifted sugar; the butter should be soaked all night in orange-flower or rose water; whip to snow the whites of eight eggs; beat the yolks of six with a little brandy; mix this very well; butter the pans, only half fill them; they are baked in half an hour; a brisk not a scorching oven; they will keep half a year. You may make them with currants; put three quarters of a pound.

Little cakes for tea.

Mix one pound of dried flower, half a pound of fine sugar sifted, one ounce of caraway seeds, a little nutmeg and pounded mace; beat the yolks of two eggs with three spoonfuls of sack; put these to the rest, with half a pound of butter melted in a little thin cream or new milk; work all together, roll it out thin, cut it into cakes with a tin or glass; bake them on tins; a little baking does in a slack oven.

Heart cakes.

Work one pound of butter to a cream with your hand, put to it twelve yolks of eggs and six whites, well beaten, one pound of sifted sugar, one pound of flower dried, four spoonfuls of the best brandy, one pound
of

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of currants, washed and dried before the fire; as you fill the pans put in two ounces of candied orange and citron; beat the cakes till they go into the oven; this quantity will fill three dozen of middling pans.

Sponge biscuits.

Beat well the yolks of six eggs, and the whites of four, to a strong froth; mix them and beat them together, put to them one pound of sifted sugar; have ready a quarter of a pint of water boiling hot, with one good spoonful of rose or orange-flower water in it; as you beat the eggs and sugar, add the water by degrees, then set it over the fire till scalding hot; take it off and beat it till almost cold (a silver or brass pan is the best;) add three quarters of a pound of flower well dried and sifted, the peel of one lemon pared very thin and cut small; bake this in little long pans; a quick oven but not too hot, as they are apt to burn; sift sugar over before they are set in.

Little hollow biscuits.

Beat six eggs with one spoonful of rose or orange-flower water; add a full pound of loaf sugar sifted; mix these well; put flower to it that has been dried, till it is of a thick-

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ness to drop upon sheets of white paper; drop them just as you are going to bake them, sift sugar over through a lawn sieve; the oven must be slack; as soon as they are baked take them while hot off the paper; dry them in the oven on a sieve; keep them in boxes with paper between.

Shrewsbury cakes.

Beat half a pound of butter to a cream; add half a pound of dried flower, one egg, six ounces of sifted sugar; a few caraway seeds; mix these well; roll it out thin, cut it out with a glass or tin; prick them, bake them on tins in a slack oven.

Iceing for cakes.

For a large cake the whites of twelve eggs, two pound of sifted sugar, a little rose or orange-flower water; whisk this up till white and thick: when the cake is baked spread it on with a brush or feather; set it into the oven again. Mix in smaller proportions, according to the size of your cake.

PICKLING.

Cucumbers.

THE small long sort are the best; let them be fresh gathered; pull off the blossoms, do not rub them; pour over them a strong brine of salt and water, boiling hot; cover them close, let them stand all night, the next day stir them gently to take off the sand; drain them on a sieve and dry them with a cloth: make a pickle with the best white wine vinegar, ginger, pepper long and round, garlic if not disliked; when the pickle boils throw in the cucumbers, cover them, make them boil up as quick as possible for three or four minutes; put them into a jar with the pickle, and cover them very close; when cold put in a sprig of dill, the seed downward. They will be exceedingly crisp and green done in this manner; but if they do not look quite so green as you could wish, boil up the pickle again the next day, and pour it on the cucumbers immediately.

Sliced cucumbers.

Pare them, and slice them a little thicker than for the table; put them into a cullender with a handful of salt; the next day dry them, put them into a jar with sliced onion, and horse radish in layers. Make a pickle with white wine vinegar, mace, cloves, nutmeg sliced, and whole pepper; boil this half an hour, and pour it on the cucumbers immediately: if you wish them to look as if fresh cut, use double distilled vinegar; but they eat quite as well with white wine vinegar.

Onions.

Peel small onions into salt and water, shift them once a day for three days, then set them over the fire till ready to boil; dry them, pour over them the following pickle when boiled and cold—Double distilled vinegar, salt, mace, a bay leaf or two; they will not look white with any other vinegar.

Mushrooms.

Put some buttons into milk and water, wipe them from it with a piece of flannel,

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and throw them into spring water and salt; boil some salt and water, put in the buttons, boil them up four or five minutes; drain them quick, cover them close between two cloths, and dry them well; boil a pickle of double distilled vinegar and mace, when cold put in the buttons, pour oil on the top; they should be put into small glasses, as they do not keep well after they are opened; I always have them look as white as possible done in this manner, and keep the year round.

Walnuts.

Put a hundred of large double nuts into a stone jar; take four ounces of black pepper, one ounce of Jamaica pepper, two ounces of ginger, one ounce of cloves, one pint of mustard seed, a head or two of garlic, four handfuls of salt, bruise the spice and the mustard seed, and boil them in vinegar sufficient to cover the nuts; when cold put it to them; two days after boil up the pickle, pour it to the nuts immediately, cover them close; repeat it three days.

Another way.

To a hundred of walnuts put half a pound of whole black pepper, a quarter of a pound

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a pound of race ginger sliced thin, half a pound of flower of mustard, a handful of the tops of garlic; fill the jar with vinegar, cover it close with a bladder; as the vinegar wastes fill up the jar.

N. B. According to the first receipt, they are not fit to eat under six or eight months; to the latter (which I think the best) twelve months; but they are then exceedingly good, and never turn either black or soft, which they always do when done first in salt and water.

French beans.

Pour over them a boiling hot brine, cover them close; the next day drain and dry them; pour over them a boiling hot pickle of white wine vinegar, Jamaica pepper, and black pepper, a little mace, and ginger; repeat this for two or three days, or till they look green.

Mangoes of melons, or cucumbers.

Pour over them salt and water boiling hot; the next day dry them; cut a piece out of the side, scrape out all the seed very clean; fill them with garlic, scraped horse-radish, and mustard seed; put in the piece and tie it
in

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in close, then pour over them boiling hot vinegar; in two or three days boil up the vinegar with pepper, cloves, and ginger; throw in the mangoes, boil them up quick for a few minutes, put them into a jar, cover them close; the melons should be small, the cucumbers large. If they are not green enough, boil the vinegar again.

Garlic pickled.

Pick it very clean, put it over a brisk fire in salt and water, and boil it up quick; drain and dry it: make a pickle of double distilled vinegar and salt, which pour on boiling hot; repeat it the next day.

Nasturtium buds.

As soon as the blossoms are off gather the little knobs; put them into cold salt and water; shift them once a day for three days; make a cold pickle of white wine vinegar, a little white wine, eschalot, pepper, cloves, mace, nutmeg quartered, and horse radish; put in the buds.

Barberries.

Put maiden barberries into a jar with a good quantity of salt and water; tie on a bladder; when the liquor scums over shift it.

Codlins.

Codlins.

They should be the size of a large walnut; put vine leaves in the bottom of a brass pan, lay in the codlins, cover them with leaves, then with water; set them over a gentle fire till they will peel; peel them and put them into the same water, with vine leaves at top and bottom, cover them close over a slow fire till they become green; when they are cold take off the end whole, cutting it round with a little knife; scoop out the core, fill the apple with garlic and mustard seed, put on the bit and set that end uppermost in the pickle, which is double distilled vinegar cold, with a little mace and cloves; white wine vinegar will do.

*Radish pods.**As French beans.**Colliflower.*

Pull it into bunches, throw it for one minute into spring water and salt boiling, then into cold spring water, dry it; cover it with double distilled vinegar; in a week put fresh vinegar, with a little mace and nutmeg; keep it close covered.

Beet

Beet root.

Boil it till tender, peel it, and if you chuse it cut it into shapcs; pour over it a hot pickle of white wine vinegar, a little ginger, pepper, and horse radish sliced,

Red cabbage.

Slice the cabbage; boil a pickle of white wine vinegar, pepper black and Jamaica, some mustard seed; when quite cold put it to the cabbage.

Lemons.

They should be small and thick rind; rub them with a piece of flannel, slit them in four parts, a little above half way down, but not through to the pulp, fill the slits hard with salt, set them upright in a pan, let them stand four days, longer if the salt is not melted; turn them three times a day in their own liquor till they are tender; make a pickle of rape vinegar, the brine from the lemons, Jamaica pepper, and ginger; boil and scum it; when cold put it to the lemons, with two ounces of mustard seed, three cloves of garlic; this is sufficient for six lemons.

Indian

Indian pickle, or peccalillo.

Take white cabbage quartered, colliflower, cucumbers, melons, apples, French beans, plumbs; all, or any of these; lay them on a hair sieve, strew over a large handful of salt, set them in the sun for three or four days, or till very dry, put them into a stone jar with the following pickle—Put a pound of race ginger into salt and water, the next day scrape and slice it, salt it and dry it in the sun; slice, salt, and dry a pound of garlic; put these into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, a quarter of a pound of mustard seed bruised; stop the pickle close, then prepare the cabbage, &c. If you put in fruit it must be green.

N. B. The jar need never be emptied, but put in the things as they come into season, adding fresh vinegar.

Asparagus.

Scrape them and cut off the prime part at the ends; wipe them and lay them carefully in a gallipot, pour vinegar over them, let them lie in this ten days, or a fortnight; boil some fresh vinegar, pour it on them hot; repeat

repeat this till they are a good colour, covering them close; add mace and a little nutmeg. They do very well in a made dish, when asparagus is not to be had; but when you use them lay them a little while in warm water.

Catchup.

Put the peel of nine Seville oranges to three pints of the best white wine vinegar; let it stand three or four months; pound two hundred of walnuts, just before they are fit for pickling, squeeze out two quarts of juice, put it to the vinegar; tie a quarter of an ounce of cloves, the same of mace, a quarter of a pound of eschalot, in a muslin rag; put it into the liquor; in three weeks, boil it gently till near half is consumed; when cold bottle it.

Catchup of mushrooms.

Put flaps or large buttons into a pan, breaking them in pieces; strew salt over them; let them stand four or five days, mash them and squeeze them through a cloth; boil and scum the liquor, it must be relishing; throw in black and Jamaica pepper, a little ginger, some eschalot; boil this together, when cold bottle it.

Catchup

Catchup of walnuts.

Bruise a hundred or two of walnuts just before they are fit to pickle; squeeze out the juice, let it stand all night, pour off the clear; to every quart one pound of anchovies; boil it; when the anchovies are dissolved strain the liquor; add half a pint of red wine, a gill of vinegar, ten cloves of garlic; mace, cloves, and nutmeg, half a quarter of an ounce each, pounded; let this simmer till the garlic is tender.

Oyster catchup.

Boil small oysters in their own liquor till the goodness is out; to every pint of clear liquor, half a pint of red, the same of white wine; mace, black and Jamaica pepper, a quarter of an ounce each; pour it boiling hot on one dozen of eschalots, half the rind of a lemon, a piece of horse-radish; when cold mix it with the oyster liquor; bottle it.

Garlic vinegar.

A quart of vinegar, eight cloves of garlic, sixty cloves, two sliced nutmegs. A tea spoonful of this is a great improvement to a hash.

Mushroom

Mushroom liquor and powder.

Wash a peck of mushrooms, rub them with a piece of flannel, take out the gills, but do not peel them; put to them twelve blades of mace, four cloves, four bay leaves, half an ounce of beaten pepper, one handful of salt, eight onions, a bit of butter the size of an egg, half a pint of vinegar; stew this up as quick as you can, stirring it till you think the liquor is out of the mushrooms; drain them; bottle the spice and liquor when cold, dry the mushrooms in an oven, first in a broad pan, then on sieves, till they will beat to powder. This quantity will make six or seven ounces; stop it close in a wide mouthed bottle.

To keep mushrooms in salt and water.

Make them very clean, taking out the gills, boil them tender in water and a little salt, dry them with a cloth; make a strong brine, when cold put in the mushrooms, at the end of a fortnight change the brine; put them into small bottles, pour oil on the top.

When you use them in ragouts, &c. lay them first in warm water.

Y

Lemon

Lemon pickle.

Slit eight lemons, pulp them, fill them with salt, sew them up, put them on a dish, dry them very gradually either by the fire or in a slack oven, they must be dry and hard; bruise three quarters of a pint of mustard seed, tie it in a rag, take four ounces of garlic, half an ounce of cloves, some black pepper, a gallon of vinegar, put all together, let it stand three months; drain and press it well, let it stand, bottle off the fine.

P O T T I N G.

Beef potted.

RU B the leg of mutton piece of beef, or part of it, with a little salt petre; let it lie twenty four hours; wash it and dry it, cut it into pieces, put it into a pan with a very little water at the bottom, some butter laid in lumps at the top; tie over it a thick piece of paper, bake it till tender; take it

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it out while hot, free from gravy, pick out all the sinews and fat, beat it in a mortar with pepper, salt, pounded cloves a few; add in the beating the butter which cakes upon the gravy, and what more is necessary to make it mellow; it must be beat fine and be well seasoned; put it down in pots, set it for five minutes into a slack oven, pour over clarified butter.

Another way.

Put a part of the leg of mutton piece of beef into a deep dish, pour over it some red wine, let it lie two days, bake and finish it as the other.

Ox Cheek.

Take the fleshy part of a cheek that has been stewed or baked, season it with pepper and salt, beat it with butter and a little clear fat, taking off the gravy. Pot it, pour over clarified butter.

Venison.

Pour red wine over the venison, and put about a pound of butter at top; put a paste over the pan, bake it well, take it clean from the gravy, beat it with the butter that rises

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to the top, and more if necessary; pepper, salt, and pounded mace; pot it, set it into the oven for a few minutes, pour over clarified butter.

Veal.

Take part of a knuckle or fillet of veal that has been stewed, or bake it on purpose for potting, beat it to a paste with butter, salt, white pepper and mace pounded; press it down in pots, pour over clarified butter.

Marbled Veal.

Do the veal as above; boil a tongue very tender, slice it, beat it with butter, white pepper and mace pounded; put a layer of veal in the pot, then stick in lumps of tongue; fill up the spaces with the veal; pour over clarified butter. It makes a pretty dish sliced.

Hare.

Let it hang for some days; cut it into pieces, bake it with a little beer at the bottom of the pan, some butter on the top; pick it from the bones and sinews, beat it with the butter from the top of the gravy, adding

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adding enough to make it very mellow, salt, pepper, and pounded cloves; put it into pots, set it a few minutes into a slack oven, pour over clarified butter.

Ham and chicken.

Cut some boiled ham very thin, with some of the lean; beat it fine with a little butter, white pepper, and pounded mace; beat the white part of a fowl (roasted or boiled) with the same ingredients; fill the pot with equal layers of each; pour over clarified butter.

Pigeons.

Season them very high with pepper and salt, put them into a pot with butter in lumps, bake them; pour off the fat and gravy; when it is cold take the butter from the top, put more to it, clarify it, pour it over the pigeons put singly into pots, and a little more seasoning added.

Another way.

Bone the pigeons, turn them inside out, rub them with a little salt petre; let them lie four days, season them very high with pepper and salt, a little pounded mace; turn

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them again, put them close into the pot, leaving a vacancy in the middle of the pot; bake them, pour off all the gravy, press the pigeons tight together, pour over clarified butter; let them stand in a cool place three or four days before you use them; you should do several in a pot.

Woodcocks

Are done as pigeons, by the first receipt.

Snipes, or any small birds,

The same; only put two or three, or more, in a pot.

Moor game.

Season them with pepper, salt, and pounded cloves, rubbing it thoroughly in the inside; roast them thoroughly; when cold put them into potting pots, strewing over more seasoning, pour on clarified butter; leave the heads out.

FISH

FISH POTTED.

Lobster.

BOIL it well, pick out all the meat and inside, season high with pepper, salt, and nutmeg, beat it fine, with butter enough to make it mellow, put it down close in the pot; set it into a slack oven for two or three minutes; pour over clarified butter.

Another way.

Season the meat from the claws and inside, as before directed, and pound it, lay some at the bottom of the pot, then the tail well seasoned, fill the pot with the remainder; pour over clarified butter.

Eels.

Rip open the eel and bone it, cut it into pieces; wash and dry them very well, season them high with pepper, salt, and nutmeg, put them into a pot, lay on pieces of butter, bake them; pour off all the gravy, pressing them hard, that none may remain; pour on clarified butter.

Y 4

Mackerel

Mackerel

Are potted in the same manner.

Salmon.

Split it, cut it into pieces the size of your pot; season very high with pepper, salt, nutmeg, and pounded cloves; put butter on the top; cover the pot with a paste, bake it well; take it out, lay it upon a board that all the liquor may run from it; put it into a pot two pieces together, the scaly side outward; lay on a trencher and a weight; pour over clarified butter,

Or,

If you have cold salmon well boiled, pound it with butter, pepper, and salt, press it into a pot; clarified butter on the top.

Smelts.

Draw out the inside; season them with salt, pounded mace and pepper, butter on the top; bake them; when near cold take them out, lay them upon a cloth; put them into pots, take off the butter from the
gravy,

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gravy, clarify it with more, pour it on them.

Shrimps.

When boiled, season them well with pepper, salt, a little pounded cloves; put them close into a pot, set them for a few minutes into a slack oven; pour over clarified butter.

Cheshire cheese.

Beat three pound of the best Cheshire cheese in a mortar, with half a pound of the best butter, a large glass of sack, near half an ounce of mace beaten and sifted; mix it well, pot it; pour over clarified butter,

To clarify butter.

Melt it rather slowly, let it stand a little; when you pour it into the pots leave the milk, which settles at the bottom.

To pickle herrings, &c.

Take off the heads; roe, wash, and wipe

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wipe them ; to a dozen and a half put cloves, mace, and nutmegs pounded, of each a quarter of an ounce ; season high with salt and pepper ; put them into an earthen pan, cover them with the best vinegar, bake them ; they will keep three months ; do not take off the scum when it rises.

Sprats.

Do them in the same manner,

Oysters.

Wash them about in their own liquor ; strain the liquor ; boil the oysters gently in it till enough, scumming it ; take out the oysters ; put to the liquor a little vinegar and Lisbon wine, a few black pepper corns, a little mace, nutmeg, and salt ; boil this together, when cold put it to the oysters, keep them close covered in a barrel or jar.

Smelts.

Draw out the inside all but the roe ; put their tails into their mouths ; boil them a few minutes in salt and water, vinegar, and pepper corns ; take out the fish, when the pickle is cold pour it to them.

Mackerel.

Mackerel.

Cut each into four or five pieces; season them very high with pepper, nutmeg, pounded cloves, and salt; make little slits with a pen-knife, put in the seasoning; fry them in oil a good brown; drain them very dry, put them into vinegar. If you want to keep them any time pour oil on the top.



C O L L A R I N G.

To collar beef.

BEAT a flank of beef, rub it with eight ounces of sugar, five ounces of salt, one ounce of salt petre, let it lie ten days, turning it; take it from the pickle, put it into warm water for eight or nine hours; dry it with a cloth, strew over it a good deal of parsley, a little thyme and sweet marjoram seasoned well with pepper,

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per, salt, and nutmeg; roll it tight, bind it with a coarse tape; boil it till tender, hang it up; the next day scum the liquor it was boiled in; put in half the quantity of vinegar with black pepper and salt.

Another way.

Bone a piece of the ribs, prepare it as before directed, cut it crossways in squares, but do not cut it through; fill the notches differently, one with chopped parsley, a little thyme, sweet marjoram, pepper, and salt; another with suet or marrow chopped; a third with crumbs of bread, grated lemon peel, nutmeg, pepper, and salt, and so repeat it; roll it up and finish it as before directed.

Breast of veal.

Bone it, rub the inside with yolk of egg, strew over it bread crumbs, lemon peel grated, pepper, salt, pounded cloves, nutmeg, three or four chopped anchovies, parsley, thyme, and sweet marjoram, chopped and mixed; roll it tight and bind it; boil it till tender, then hang it up; make a pickle with vinegar, water, and salt.

Pig.

Pig.

Rip it open, bone it, strew over it parsley, sage, and sweet herbs, chopped with pepper and salt; roll it tight and bind it; boil it in water with a little vinegar and a bunch of sweet herbs, salt, and pepper corns; when enough (before it is cold) bind it again; keep it in the liquor.

A buttock of beef forced.

Rub it with some common salt, a little bay salt, and salt petre, and coarse sugar; let it lie a full week or more, according to the size, turning it every day; wash it and dry it; lard it a little, and make holes, which fill with bread crumbs, marrow or suet, parsley, grated lemon peel, sweet herbs, pepper, salt, nutmeg, yolk of egg, made into a stuffing; bake it with a little water and small beer, a few pepper corns, and an onion. It may be boiled.

It is a handsome sideboard dish cold for a large company.

Eels.

Slit them up, take out the bones, wash and dry

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dry them well, strew over parsley and sage chopped, pepper, and salt; roll them tight, tie them up in cloths, boil them in salt and water, with the heads and bones, pepper corns, ginger, a little vinegar; boil them till tender, tie the cloths tight, hang them up; when the pickle is cold put them in.

Mackerel.

Do them as eels, only omit the sage, and add sweet herbs, a little lemon peel and nutmeg.

Various ways of curing pork, making sausages, &c.

An excellent pickle for hams, tongues, or Dutch beef.

TO six quarts of water a pound of bay salt; set it over the fire, make it strong enough to bear an egg with common salt; add one pound and a half of coarse sugar, six ounces of salt petre, three ounces of salt prunella; boil and
scum

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scum this well; when quite cold put in the meat, and take care to keep it under the pickle; take off the scum when it rises: tongues are remarkably good done in this pickle; pigs cheeks are excellent; they should each lie three weeks or a month if large: a ham, or a piece of brisket or ribs of beef, a month; but never let ham and beef be put into the same pickle. Hams should be dried; tongues, Dutch beef, and cheeks, dried or eat out of the pickle, as you like best.

The Dutch way of salting beef.

Rub either a rump or some ribs of beef with coarse sugar, then with salt petre and bay salt, cover it down with common salt; turn it twice a day for three days and put it into the above pickle for four or five days; dry it; when you dress it do not boil it too much.

Hams.

Rub a ham with a quarter of a pound of salt petre, let it lie twenty-four hours; boil one quart of strong old beer with half a pound of bay salt, half a pound of brown sugar, a pound and a half of common salt; pour this on the ham boiling hot,

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hot, rub and turn it every day for a fortnight, and baste it with the liquor when you have opportunity. This is a very good receipt for curing a ham.

Hams the Yorkshire way.

Beat them well, mix half a peck of salt, three ounces of salt petre, half an ounce of salt prunella, five pound of coarse sugar, rub the hams well with this, lay the remainder on the top, let them lie three days, then hang them up; put as much water to the pickle as will cover the hams, adding salt till it will bear an egg; boil and strain it; the next morning put in the hams, press them down so that they may be covered; let them lie a fortnight; rub them well with bran, dry them. The above ingredients are sufficient for three middling-sized hams.

Mutton hams.

They may be done in the pickle.--Or, Mix one pound of coarse sugar, one pound of common salt, one ounce of salt petre; rub the ham, turn it often, and baste it with the pickle; dry it.

Bacon.

Rub the flitches with common salt exceed-

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ceedingly well, let it lie so that the brine can run from it; in about a week put it into a tub for the purpose, rubbing off all the salt; rub the flitches with one pound of saltpetre pounded and heated; the next day rub them well with salt, dry and hot; let them lie a week, often rubbing them; then turn them, add more hot salt; let them lie three weeks or a month in all, rubbing them well; then dry them, the hog may be either scalded or singed.

Pork pickled.

Bone it, cut it to pieces, rub each piece with common salt; lay them on a slanting board that the brine may run off; the next day rub each piece with pounded saltpetre, dry some salt and put a layer at the bottom of the pan, then a layer of pork, so on till the pan is full, fill all the hollow places with salt, and lay salt on the top, cover the pan; half a pound of saltpetre is enough for a middle-sized pig.

A hog's head like brawn.

Wash it well, boil it till the bones will come out, when cold put the inside of the cheeks together with salt between, put the ears round the sides; put the cheeks into a
Z cloth,

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- cloth, press them into a sieve or any thing round, put on a weight for two days, have ready a pickle of salt and water with about a pint of malt boiled together; when cold put in the head.

Excellent meat of a hog's head.

Boil a head out of the pickle till it will bone, take off the skin as whole as you can, chop the meat quick whilst it is hot, season it with black and Jamaica pepper, nutmeg, and a little salt if necessary, press it into a pot, the skin put top and bottom, put on a weight, turn it out when cold; put it into a pickle made with the liquor it was boiled in, vinegar and salt if necessary, boil and scum it; it must stand to be cold.

Souse for pigs feet and ears.

Boil bran and water, let it stand to be a little sour, or if you cannot wait for that add a little vinegar.

Sausages.

Two pound of lean pork, three pound of chine fat free from skin, some sage leaves chopped, pounded cloves, pepper and salt, beat it fine, and either press it into pots and

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and roll it when you use it, or put it into skins.

Beef and suet make very good sausages.

Very fine sausages.

Take part of a leg of pork or veal, pick it clean from skin or fat; to every pound two pound of beef suet, shred both severally very fine, mix them well with sage leaves chopped fine, pepper, salt, nutmeg, and pounded cloves, a little grated lemon peel, put this close down in a pot; when you use any of it mix it with yolk of egg, a few bread crumbs; roll it into lengths.

German sausages.

Boil a belly piece of pork till tender, cut it into dice, put to it some hog's blood with rice flower or other flower to thicken it; season well with pepper, what salt is necessary, and pounded cloves, put this into the great skins, which fill about half full, boil them, when enough they will swim; the pork is best to be out of the pickle for hams, &c.

Black puddings.

Boil one quart of clean picked grotts, drain them; the next day put to them a

Z 2

quart

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quart of blood, one pound of beef suet shred, pounded mace, cloves, and nutmeg, two pound of the leaf cut into dice; a leek or two, a handful of parsley, a little thyme and sweet marjoram chopped, and some pennyroyal, six or eight eggs, a pint of raw cream, half a pound of bread crumbs, that have had a pint of scalded milk poured over them, season high with pepper and salt, fill the skins about half full, prick them just as you boil them, for which purpose have two kettles, half boil them in one, shift them to the other, lay them before the fire on clean straw: boil the grotts about three quarters of an hour.

Almond bog's puddings.

One pound of shred beef suet, half a pound of sweet almonds blanch'd and beaten, six or seven bitter ones, half a pound of grated bread, a little pounded mace, eight yolks and four whites of eggs beaten, one pint of boiled cream sweetened to your taste; fill the skins half full, prick them, boil them a quarter of an hour.

Rice bogs puddings.

Do them as above, only rice instead of almonds; add a few currants.

To clarify hog's lard.

Cut the leaf to pieces, put it into a jar, set it into a pot of boiling water till the fat melts, pour it clear off.

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To preserve fruit for tarts.

Red gooseberries.

TO one pound and a half of gooseberries one pound of lump sugar, boil this to a thin jam; when cold put over it brandy paper and mutton suet melted; when you make the tarts put a little raspberry jam.

Damsons.

Prick them, throw them into scalding water for a minute, take them clear from the water, strew over them lump sugar pounded; the next day pour off the syrup, boil and scum it, pour it over the damsons, let them stand a day or two, boil up the syrup again, put in the damsons, boil them

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a few minutes (but take care they do not mash) put them into jars; when cold put on brandy paper, and pour on mutton suet. —To a pound of fruit allow half a pound of sugar.—Put them in such sized jars as to bake all the fruit when you open them, for they will not keep when the air is admitted.

Bullace.

Do them as the damsons.

Currants.

Put as much juice of currants to the sugar as will melt it, boil and scum it; let the currants be picked, put them into the syrup, boil them a little, boil them again the next day till clear; put over brandy paper; allow one pound of sugar to a pound and a quarter of fruit.

Oranges.

Put them into water at night, the next day boil them in three different waters, in each a quarter of an hour; then slice them, pick out the seeds, take the weight of the oranges in sugar, just wet it, boil and scum it, boil up the oranges in it, and repeat it
for

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for two or three days. When you make the tarts do not bake the fruit unless you see it necessary, but bake the crust, and when cold lay in the orange.

To preserve fruit in general.

Cucumbers.

TAKE large cucumbers that will quarter like citron, and small ones to be whole, let them be very green, and as free from seed as possible; put them into a wide mouthed pot, pour over them a strong brine; lay a cabbage leaf to keep them down, tie over a paper, set them into the chimney corner till they become yellow; set them over the fire in other salt and water, with a fresh cabbage leaf and close covered, let them heat gently to green them, but they must not boil; if they should not be green enough so soon as you may expect, change the salt and water. (In order to do it take out the cucumbers, scower the pan and let the fresh salt and water be warm before you put them in again, cover them as before directed.) When they are of

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a good colour set them off the fire, let them stand in the water till cool, then put them into cold water, shifting the water twice a day to take out the salt. — The large ones must be quartered and the seeds taken out before they are put into the cold water; then make a syrup according to your quantity of fruit, rather more than half a pint of water to one pound of fine sugar; when boiled and scummed, put in above an ounce of ginger, the outside scraped, some very thin lemon peel; when the syrup is boiled thick set it by till cold, then put in the cucumbers, boil up the syrup once in two days or as you see occasion for three weeks, but never put it to the cucumbers till cold; if you see it necessary add more sugar to the syrup.

Melons do rather better than cucumbers, having more substance; but either melons or large cucumbers look very like citron, and do very well in cakes or pies.

Oranges pulped.

Pare them very thin or rasp them, cut a hole at the stalk, pulp them very clean, put them into a pot, more than cover them with spring water and a little salt; lay a cloth on the top three double, then a trencher or cover; let them scald gently;
shift

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shift the water five or six times in the scalding (put salt into the first water) they must be so tender that a straw will pass through them; keep them in the last water till you can take them out with your hands; put them on cloths, the mouths downward, changing them to dry places; when dry put them into milk-warm syrup; let them lie half an hour, just scald them, take them out into a deep china dish, pour the syrup over, cover them with another dish, scald them once in two or three days for a fortnight; the last time boil them up quick till they look clear, turning them about as you see occasion; if any part looks white and thick, strew sugar over it in the boiling, when they are transparent put them into pots, pour the syrup over scalding hot; put brandy paper, tie on a bladder; for syrup, a pound of sugar to a pint of water.

N. B. February is the best time to do them in, and make marmalade at the same time.

Whole oranges carved.

Cut the rinds into any shape you like with a penknife, put them into salt and water for two days, changing the water; boil them an hour or more in fresh water and salt; drain and dry them, put them into
a thin

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a thin syrup; let them stand all night; the next day boil them in it for a few minutes; do this for four days; let them stand in a jar for six or seven weeks; (look at them in the time to see if they will keep so long, if you find it necessary boil up the syrup) then put them into a thick syrup, just boil the oranges in it, when cold put on brandy paper and tie over a bladder.

Oranges without carving are done in the same manner, only boil them up at the first, and make the first syrup very thin.

Green oranges.

Scrape the inside clean out, let them lie in cold water three or four days, changing the water each day, then boil them very slowly till the water is bitter; then put them into other boiling hot water, set them by, repeat this every day till the bitterness is quite off; make a rich syrup of the last liquor with Lisbon sugar; when cold put them in; the next day boil them in the syrup; repeat it till they are green and tender; brandy paper.

Ripe apricots.

They must not be too ripe; pare them very thin, thrust out the stones with a skewer;

skewer; to a pound of fruit a pound of sugar; just wet it, make a syrup, when cold pour it over the apricots; the next day boil the syrup again, put in the apricots, give them a boil or two; repeat this till they look clear, letting them grow cold between every boiling; boil and scum the syrup till of a proper thickness, but not to be discoloured, pour it over the apricots; when cold put brandy paper.

Green apricots,

Gather them before the stones are hard, put them into spring water, lay vine leaves on the top, then a cover; set the preserving pan over a gentle fire; let them coddle gently till yellow, then rub them with flannel, throw them into cold spring water; put them again into the first water with more vine leaves; cover them very close; let them green gently till of a good colour, at a great height from the fire, then change them into a thin syrup, boil them gently a little; repeat this till they are plump and clear (always let them be cold between each boiling) then add more sugar to the syrup; boil it well; just throw in the fruit, boil it up; when cold put brandy paper.

Green

Green gages.

Gather them before quite ripe, put them into a pan with vine leaves between every row, and at the bottom; fill the pan with water, scald the plumbs over a very flow fire till they will peel; peel them with care, when done put them into the same water with more vine leaves, cover the pan very close, let them green a great height from the fire; then drain them, pour over them a good syrup; the next day boil it up; put in the plumbs, give them a boil, repeat this twice a day till they look very clear; then boil up the syrup, more if necessary, or put them into a fresh syrup; when cold, brandy paper.

Magnum bonum plumbs.

Set them over a flow fire in spring water till they will peel; keep them under the water; peel them, put them into a thin syrup in a jar, keep them under the syrup that they may not be discoloured; the next day boil the syrup, put them in, give them a gentle boil, let them stand to be cold, then repeat it, turn them in the syrup till near cold; take out the plumbs, strain the syrup; put to it more sugar, boil and seum it,

it, put in the plumbs, boil them till clear; when cold put brandy paper.

Wine sauce.

Run them down the seam with a pin, scald them a few at a time in a very thin syrup; take them out, strew sugar over them in layers, half a pound of sugar to a pound of plumbs, the next day pour off the syrup, boil it, put it to the plumbs, repeat this several days till they look clear; the last day when you boil the syrup, put in the plumbs; just give them a boil, when cold put brandy paper, tie over a bladder. If there is not quite syrup enough, make a little to put to it.

Quinces white in jelly.

Scald, pare, and core them, cut them into large pieces, allow half a pound of quinces to half a pound of sugar, and half a pint of water, when the sugar is melted, set them over the fire, boil them quick till they are clear, make a jelly with a pint of codling juice and a pound of sugar; strain the quinces from the syrup, put them into the jelly, boil them one minute, stir them gently till near cold, put them into glasses, brandy paper on the top.

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For the codling juice mash the codlings, press out the juice.

Whole quinces red.

Pare them, put them into a sauce pan with the parings at the top, fill it with hard water, cover it close, set it over a gentle fire till they turn redish, let them stand till cold, put them into a clear thick syrup, boil them a few minutes, set them off till quite cold, boil them again in the same manner; the next day boil them till they look clear; if the syrup is not thick enough, boil it more; when cold put brandy paper. You may quarter the quinces.

Rasberries.

To a pound of the largest rasberries make a pound and a quarter of fine sugar into a syrup, boiled candy high, put in the rasberries shaking them as they boil; when the syrup boils over them take them off, scum them, set them by a little, set them on again, have half a pint of currant juice, put in a little by degrees, shake them often as they grow near enough, (which you may know by putting a little into a spoon, if it jellys, they are enough) put the rasberries into glasses, pick the feeds from the jelly, when a little cool
fill

fill the glasse; when cold put on brandy paper.

White currant juice to white rasberries; red to red rasberries.

Strawberries.

Bruise some white gooseberries, to a pint and an half of juice, two pound of sugar, boil and scum it; when a thick syrup, put in the strawberries, three quarters of a pound, boil them up fast till they jelly and look clear; less than a quarter of an hour will do them; stir them gently till near cool; put brandy paper.

Gooseberries.

To every pound of gooseberries allow one pound of sugar, which make into a syrup, boil and scum it well, throw in the gooseberries, give them a little scalding, in a day or two, boil them till clear; brandy paper. The red rough sort are the best.

Cherries.

Stone them; to one pound of cherries, allow one pound of sugar and half a pint of water, with which make a syrup well boiled and scummed, put in the cherries, give them a
scald;

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scald; the next day boil them on a slow fire till they look clear; when cold lay a paper on them; let them stand all night, then boil and scum half a pint of currant juice (half red half white) and a pound of sugar; warm the cherries, put them into this, with more than a quarter of a pint of the first syrup, in proportion to each pound of cherries; just boil them in this, stir them gently till cool, put brandy paper. Morella cherries preserve the best.

Currants in bunches.

Stone them; tie the bunches to bits of sticks, six or seven together; allow the weight of the currants in sugar, which make into a syrup; boil it high, put in the currants, give them a boil, set them by, the next day take them out; when the syrup boils, put them in again, give them a boil or two; take them out, boil the syrup as much as you think necessary, when cold put it to the currants in glasses; brandy paper.

Golden pippins.

Boil some pippins in some water to a mash, first pared and sliced; run the liquor through a jelly bag; put two pound of loaf sugar into a pan, with near one pint of water, boil and
scum,

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scum it, put in twelve pippins pared, and cored with a scoop, the peel of an orange cut thin; let them boil fast, till the syrup is thick, taking them off when they appear to part, putting them on the fire again when they have stood a little time, then put in a pint of the pippin juice, boil them fast till they are clear, then take them out; boil the syrup as much more as is necessary, with the juice of a lemon. The orange peel must be first put into water for a day, then boiled, to take out the bitterness.

Pippins sliced.

Pare and slice them, make a syrup, give the pippins a boil with lemon peel cut in lengths; the next day boil them till clear; if the syrup is not thick enough, boil it till it is; put them by in glasses, or small gallipots; brandy paper.

Green codlins.

Gather them the size of a large walnut, with a leaf or two on; put vine leaves and codlins in layers into a preserving pan, till the pan is full, then pour in spring water; cover the pan close, set them over a slow fire till they will peel; when peeled put them into the same water when cold, with more vine

A a

leaves;

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leaves; green them gently over a flow fire, then drain them on a sieve; boil them gently in a good fyrup once a day for three or four days; set them by in glasse; brandy paper.

Walnuts.

Gather them before the shells are hard, pare them to the white; as you pare them lay them in warm water, boil them in a good deal of water (changing it) till they are tender; take care the water does not turn colour before you change it, (it is best to have two pans upon the fire, that you may change the walnuts from the one to the other;) drain them well, lard them with citron, pour on a hot fyrup, let them stand two days; repeat this till they are tender enough. One pound and an half of loaf sugar to one pound of nuts.

Lemons.

Pare them very thin, make a round hole at the top, pulp them, rub them with salt, throw them into spring water as you do them, let them lie six days; boil them in other salt and water for ten minutes; dry them, give them a few minutes boiling in a thin fyrup, repeat it for five days; let them stand six weeks, (looking at the fyrup, which

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which if it appears to change boil up;) put them into a fresh syrup, boil them in it till clear, when cold put brandy paper.

Barberries.

To a pound of maiden barberries, a pound of fine sugar, make it into a syrup with half a pint of water; boil and scum it with a bit of cochineal tied in a bit of muslin; simmer the barberries, let them stand till the next day, boil them till tender, when cold put brandy paper.

Green pine apple.

Let it lie in salt and water six days; put it into a sauce pan with vine leaves top and bottom, fill up the pan with the salt and water, set it over a slow fire till it becomes green, then put it into a thin cool syrup in a jar, so that it may be covered; the next day boil the syrup, pour it carefully on least you break the top of the apple; let it stand two months, (if you observe the syrup change in that time, boil it up again two or three times, letting it be cool before you put it to the apple) then boil a rich syrup, with two or three pound of sugar, according to the size of the apple; boil and scum it; with a little ginger, the outside scraped; when

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almost cold put it to the apple well drained ;
tie it close down.

M A R M A L A D E S.

Orange marmalade.

W H E N you preserve oranges as in page
344, put the peels into water for
three days, shifting the water, then boil them
till tender ; allow to each pound of pulp,
(which must be free from skin and seed) one
pound of sugar, and half a pint of water ;
make it into a syrup, boiled and scummed
well, put in the pulp, boil it half an hour,
or more, then put in the peel, give it a boil
or two ; stir it or it will burn ; when cold,
brandy paper.

Apricot.

Boil them in a syrup till they are tender ;
stone them, beat them to a paste ; add more
sugar to the syrup, boil it pretty high, put
in the apricot, mix it well, boil it till it
looks

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looks clear and thick; when cold, brandy paper.

White quince.

To a pound and an half of quinces, one pound of double refined sugar, which make into a syrup, boil it high; pare and slice the fruit, and boil it quick, when it begins to look clear pour in half a pint of juice of quince, or if quinces are dear, pippins, boil it till thick; take off the scum with a paper.-- To make the juice, pare the quinces or pippins, cut them from the core, beat them in a stone mortar, strain the juice through a thin cloth; to every half pint, put more than a pound of sugar, let it stand at least four hours before you use it.

Red quince.

Let them be quite ripe; quarter and core them, put them into a sauce-pan, lay the parings on the top; almost fill the sauce-pan with water, cover it close, let them do gently till of a reddish colour; take out the quince, beat it fine; make a syrup with the weight of the fruit in sugar just wetted, boil and scum it; put in the quinces, mix it with the syrup; boil it gently, till of a proper thickness,

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thickness, and keep it stirring ; when cold, put on brandy paper.

Cherry.

Stone some cherries ; to four pound, one quart of red currant juice ; simmer these together till great part of the liquor is wasted ; mash it, put it to three pound of sugar made into a syrup, and boiled candy high ; boil all together till it becomes thick ; when cold, put on brandy paper.



G I A M S.

Red or white raspberry giam.

TAKE the weight of the raspberries in sugar, wet it well with water ; boil and scum it till it is very high ; mash the raspberries and put them to the syrup, boil it well and scum it ; keep it stirring ; let it boil about a quarter of an hour.

Strawberry

Is done in the same manner.

Black

Black currant.

Let the currants be very ripe, pick them clean, bruise them; to one pound of fruit, three quarters of a pound of loaf sugar; stir it together and boil it half an hour.

Cherry.

Stone some cherries, boil them well and break them, take them off the fire, let the juice run from them; to three pound of cherries, boil together half a pint of red currant juice, and half a pound of loaf sugar; put in the cherries as they boil, sift in three quarters of a pound of sugar; boil the cherries very fast for more than half an hour; when cold, put on brandy paper.



F R U I T C A K E S.

Currant Cakes.

PICK and wash the currants, either white or red; to two quarts one pint of water; when boiled run the juice through

A a 4

a jelly

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a jelly bag, do not press the bag; to one quart of juice three pound of sugar; boil up the juice, strew in the sugar, stir it well, simmer it up to melt the sugar; pour it into glasses, dry it in a stove till it will turn out, then dry the cakes on plates.

Gooseberry.

Break the gooseberries, press out the juice, which strain through a muslin, to one pint of juice a pound of sugar; finish it as the currant cakes.

Apricot.

Scald some apricots, peel, stone, and bruise them, wet the sugar with a little water, boil and scum it, put in the apricot; simmer it gently till it is thickish; keep it stirring, pour it into flat glasses; when cold take out the cakes, dry them in a stove; to one pound of apricots half a pound of sugar.

Orange.

Take out the inside, picking out the seeds and skins, boil the rind till tender changing the water, dry and chop it, put it to the inside; to one pound of this, one pound of sugar,

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sugar, boil it candy high, first well wetted ; take it off the fire, stir in the orange, scald it, when almost cold drop it on plates ; dry the cakes in a stove.

Raspberry.

Mash the raspberries, boil them till tender ; wet some sugar, boil it candy high, put in the raspberries, give them a scald for a few minutes ; pour it into glasses ; dry it in a stove till it will turn out ; then dry the cakes again, turning them ; to one quart of raspberries one pound and a half of sugar.

Lemon drops.

Wet some sugar, boil it in a silver ladle till stiffish, grate in some lemon peel ; boil this up, drop it on a paper, which set nigh the fire ; the next day the drops will come off.

Rose drops.

Take of powder of roses dried, beaten, and sifted, one ounce ; mix with it one pound of sifted sugar, wet it with a little water ; put to this as much juice of lemon as will make a stiff paste ; set it over a slow fire in
a silver

a silver ladle ; when scalding hot quite through drop it on a paper, which set nigh the fire.

To dry F R U I T.

Cherries.

TO five pound of morella cherries stoned, put one pound of double refined sugar pounded, a very little water ; put all together over the fire, make it scalding hot ; take the cherries immediately out of the liquor ; dry them on a cloth ; put them again into the pan, strewing sugar between every layer ; when the sugar is melted, make the cherries again scalding hot ; repeat this twice, sifting sugar between, then take them from the syrup ; dry them in the sun or a very slow oven, laid singly ; when dry dip them as quick as possible into a bason of cold water, dry them with a cloth then as before, keep them in a dry place.

Apricots.

Apricots.

When pared and stoned, strew over them sifted sugar in layers, the next day boil the syrup, put in the apricots, and boil them up quick; repeat this the following day, boiling them till they look clear, and the syrup thick; take them out, dry them in a stove or slow oven, turning them as you see occasion.

Peaches.

Before you put any sugar to them, scald them till a little tender, then drain them and do them as the apricots.

Green gages.

Slit them down the seam, just scald them in a thin syrup with vine leaves at the top, put them by till the next day, keeping them under the syrup, then put them into a thick syrup cold, scald them gently in this, set them by, repeat it the next day, till they look clear; set them by for a few days if you see occasion; boil them once more, take them from the syrup, dry them.—When you set them by in the syrup, let it be in something rather

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rather narrow at the top, as they must be covered or they will be discoloured.

Currants.

Stone the currants, tie them in bunches; make a good syrup, put the currants into it, boil them up, set them by in the syrup, take care to keep them under it, and cover what you set them by in; boil them again, repeat it the next day; then let them stand in the syrup covered for a few days, if you see occasion give them another scald; when cold take them out, sift sugar over, and dry them, when the upper side is done turn them, sift more sugar, set them again to dry.

To candy F R U I T.

It must be first preserved, then dipped in warm water, dried with a cloth, sugar sifted on it very thick, and dried in a stove or oven, turning it as you see occasion.

Or,

When the fruit is preserved, dry it in a stove till the syrup is quite out, dip it into syrup boiled candy high, dry it again.

All

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All dried and candied fruit must be kept in a very dry place.

C H I P S.

Pine apple.

Pare the apple, pick out the thistle part; take half the weight in treble refined sugar; part the apple in half, slice it the thickness of a crown, put them into a bason with sifted sugar between, in about twelve hours the sugar will be melted; set this over the fire, simmer the chips till clear, the less they boil the better; the next day heat them, scrape off the syrup; lay them on glasses; dry them in a moderate oven or stove.

Orange.

Let the parings be as whole as possible; about a quarter of an inch broad, put them into salt and water for two days, boil them in a quantity of spring water till tender, drain them; boil them, a few at a time, in a thin syrup till they are clear, then boil them in a thick syrup till candy high; lay them on sieves, clear from syrup; sift sugar over them; dry them in a moderate oven or stove.

Apricot.

Pare and part the apricots, slice them the thickness of a crown, put them into a bason, strew sugar between them; the next day simmer them gently, repeat it two or three days; lay them on a sieve, sift sugar over; set them into a moderate stove or oven, turning them till dry.

*Jellies of fruit, &c.**Red or white currant jelly.*

BOIL the currants in a preserving-pan, or sauce-pan, till you can mash out the juice, through a sieve or cloth; put an equal quantity of clarified sugar and juice, boil and scum it till it will jelly; when cold, put on paper dipped in brandy.

Black currant.

To two quarts of currants picked from the stalks, a quarter of a pint of water; put them into a jar, tie over a paper, bake them; or you may boil the currants with the same quantity of water; squeeze out the juice;

to

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to every quart, a pound and an half of sugar, boil it quick for about half an hour; when cold, put brandy paper.

Jelly of barberries.

Strip them, put them into a preserving-pan with very little water; boil and pulp them through a sieve; boil sugar candy high, equal quantities of syrup, and of juice; boil them together till they will jelly.

To clarify sugar.

To fix pound of sugar, one quart of water, the fourth of the white of an egg; stir and scum this; when it boils fast, drop in a little water, and the scum will rise again.

To know when sugar is boiled candy high, clarify it as before, boil it a good while; have a little cold water in a pan, dip a spoon into it, then into the sugar, and again into the water, as quick as possible; when it is high it will crackle.

Damson cheese.

Scald ripe damsons in as much water as will cover them; pulp them quick through a cullender whilst they are hot, scald them
as

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as you pulp them; to one pound of pulp, a quarter of a pound of sugar; wet it just enough to melt it, before you put it to the pulp; it must boil a long time; have a quick fire; waste about half, and let it be constantly stirred or it will burn; put it into pots; it is to cut out in slices.

Bullace cheese.

In the same manner.

Elder rob.

When the elder berries are ripe pick them clean, put them into a jar; bake them in a slow oven near two hours, squeeze out the juice through a coarse cloth; boil it over a slow fire till very thick, keep it stirring; three quarts should be reduced to near a pint; put it into pots; set it in the sun for two or three days; lay over it a paper dipped in sweet oil.

Black currant rob.

Make it in the same manner.

Mulberry syrup.

Put the mulberries into a jug, tie a paper over

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over it, set it to the neck in a kettle of water, let it boil; as the liquor rises from the mulberries pour it off, strain it; to one pint of liquor, one pound of lump sugar, put it over a slow fire, boil it gently; when the thickness of treacle bottle it.

Fruit preserved in brandy.

Peaches.

Gather them three parts ripe; prick them with a penknife, loosen them from the stone at the end; scald them gently in a syrup, turning them; sweeten some brandy, make it boiling hot, put it into a jar, and as the peaches grow a little tender drain, and dry and put them into the brandy; put in a few apricot kernels.

Apricots.

Give them a little slit at the end, (not where the stalk grows) do them as the peaches; but put no kernels.

Green gages.

As the apricots:

B b

Morella

Morella cherries.

They must be ripe and quite sound, clip off the end of the stalks, put to them cold brandy pretty well sweetened.

Over all fruit in brandy, tie over a bladder dipped in brandy.

C U S T A R D S.

Common custard.

SET one pint of cream over a slow fire; a bit of cinnamon, some sugar, boil it; when cold put to it the yolks of four eggs beaten and strained, a little brandy, stir it over a gentle fire till it is near boiling, take great care it does not curdle; put it into cups.

Lemon.

Beat the yolks of ten eggs, strain them, beat them with a pint of cream; sweeten the juice of two lemons, boil it with the peel of one,

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one, strain it, when cold stir it to the cream and eggs; stir it till it near boils.

Or,

Put it into a dish, grate over the rind of a lemon, brown with a salamander.

Orange.

Beat the yolks of five eggs, strain them, then put to them one spoonful of brandy, the peel of an orange boiled and beat to a paste, sugar to your taste, beat these together; stir this into a full pint of cream that has been boiled and is cold; scald all together over the fire, stirring it; take it off, stir it till cold, put it into cups, set them into an earthen dish; pour hot water into it; when they are set stick citron into them.

Almond.

Put a bit of cinnamon into a pint of cream, sweeten and boil it; when cold put to it one ounce of sweet almonds (five or six bitter) blanched and beaten, and a little brandy; stir this over the fire till near boiling, strain it into cups.

B b 2

Rice.

Rice.

Boil one quart of cream with a blade of mace, a quartered nutmeg ; strain it, put to it some whole rice boiled, a little brandy ; sweeten it, stir it over the fire till it thickens ; serve it in cups or a dish. It may be eat either hot or cold.

Baked custard.

Boil one pint of cream with a bit of cinnamon ; when cold put to it four eggs beaten and strained, only two whites, a little brandy, nutmeg, and sugar.

Custard in preserved oranges.

Fill three or five preserved oranges with what custard you please ; garnish with a little sweetmeat, either wet or dry : they are a very genteel dish.

*Creams, jellies, &c. &c. &c.*

WHEN you make any cream, strain the eggs, or they will be very apt to curdle.

Snow

Snow cream.

Sweeten the whites of four eggs, put to them a pint of thick sweet cream, a large spoonful of brandy; whisk this together, take off the froth, lay it upon a sieve; when you have got what froth will rise, pour what has run through the sieve to the remainder, stir it over a slow fire, let it just boil, fill the glasses three parts full, lay on the froth.

Lemon cream without cream.

Squeeze three lemons, put the parings into the juice, cover it, let it stand three hours; beat the yolks of two eggs, the whites of four; sweeten this, put it to the lemon juice with a little orange-flower water; set it over a slow fire till it becomes as thick as cream; do not let it boil.

Lemon cream with cream.

Pare two lemons, squeeze to them the juice of one large, one or two small ones, let it stand some time, then strain the juice to a pint of cream; add the yolks of four eggs beaten and strained; sweeten it, stir it over

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the fire till thick; you may add a little brandy.

Or,

Put to a pint of cream that has been boiled the yolks of three eggs, the rind of a large lemon grated, sweeten it; add a little brandy; scald it till it thickens, keep it stirring.

Either of the two last may be served in a dish, with ratafia cakes at the top.

Orange.

Squeeze the juice of three or four seville oranges to the rind of one, put it over the fire with near a pint of thin cream; take out the peel before the cream becomes bitter; when the cream has been boiled and is cold, put to it the yolks of four eggs, the whites of three, beaten and strained, sugar to your taste; scald this, stirring it all the time, till of a proper thickness.

Lemon cream frothed.

Make a pint of cream very sweet, add the paring of one lemon; put it over the fire, let it just boil; put the juice of a large lemon into a small deep glass, or china dish; when the
the

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the cream is almost cold, put it out of a tea pot upon the juice, as high as you can hold it; send it to table in the same dish.

Orange cream frothed

May be done in the same manner; only do not put any peel into the cream, but steep a bit for a little while in the juice.

Pistachia cream.

Blanch a quarter of a pound of pistachia nuts, beat them fine with a little rose water, put them into a pint of cream, sweeten it, let it just boil, put it into glasses.

Almond.

Make it in the same manner; only add half a dozen bitter almonds to the sweet.

Ratafia.

Boil three or four laurel leaves in one full pint of cream, strain it; when cold add the yolks of three eggs, beaten and strained; sweeten it; a very little brandy; scald it till thick, stirring it all the time.

Chocolate.

Boil one quart of thick cream, scrape into it one ounce of chocolate, boil it, put to it a quarter of a pound of sugar; when cold, add nine whites of eggs, whisk it; as the froth rises put it into glasses.

Coffee cream.

Roast one ounce of coffee, put it hot into a pint and an half of boiling cream; boil these together a little, take it off, put in two dried gizzards, cover this close, let it stand one hour; sweeten with double refined sugar, pass it two or three times through a sieve, with a wooden spoon; put it in a dish with a tin on the top, set the dish on a gentle stove, put fire on the top upon the tin, when it has taken, set it by, serve it cold.

Tea cream is made in the same manner.

Sago.

Boil sago in water till very tender and thick, with one clove, one blade of mace, a bit of lemon peel, put it through a hair sieve, when cool stir cream to it till it looks white, then sweeten it; mix with it the
white

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white of an egg, a little brandy; froth it with a chocolate mill; put it into glassess.

Raspberry.

Put six ounces of giam to one pint of cream, pulp it through a sieve; add to it juice of lemon, whisk it fast at the edge of the dish, lay the froth on a sieve, add a little more juice of lemon; when no more froth will rise, put the cream into a dish, or in cups or glassess; heap on the froth well drained.

Strawberry

Is done in the same manner.

Gooseberry.

Boil one quart of gooseberries very quick, with as much water as will cover them, stir in about half an ounce of good butter; when they are soft pulp them through a sieve; sweeten the pulp while hot with good sugar, then beat it up with the yolks of four eggs; serve it in a dish, cups, or glassess.

Ice cream.

Sweeten the cream, put it into a tin made
for

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for the purpose, with a close cover; set it into a tub of ice that is broken to pieces, with a good quantity of salt, when the cream thickens round the edge stir it; let it stand as before, till of a proper thickness, turn it out, first dipping the tin in warm water; it must stand in the ice four or five hours. If you would make apricot cream, mix apricot with it (first pared, stoned, and beaten) and work it through a sieve. If raspberry or any other fruit, do it in the same manner.

Burnt.

Make a rich custard without sugar; boil in it some lemon peel, when cold sift sugar over it; burn the top with a salamander.

Clouted.

Turn a quart of cream with a tea-spoonful of rennet, break it gently, lay it upon a sieve; put it into a plate, pour over it some sweetened cream.

Pampadour.

Beat the whites of six eggs to a froth, with one spoonful of brandy, sweeten it, stir it over the fire for three or four minutes;
pour

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pour it into a dish ; melted butter, or boiling cream over it.

J E L L I E S.

Hartshorn jelly.

To two full quarts of water, half a pound of hartshorn shavings, let it simmer till reduced to one quart, or thereabouts ; strain it, whisk up the whites of two eggs, which put to it, with a quarter of a pound of sugar, half a pint of white wine, the same of lemon juice, the peel of one lemon ; boil this together, pass it through a jelly bag till clear.

You may add three or four spoonfuls of orange-flower water.

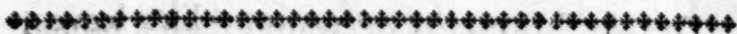
Calf's feet.

To two calf's feet, put three quarts of water, boil it to one quart, when cold take off the fat, and take the jelly from the sediment ; put to it one pint of white wine, half a pound of sugar, the juice of three lemons, the peel of one ; whisk the whites of two eggs, put all into a sauce pan, boil it a few minutes, put it through a jelly bag till it is fine.

Jelly

Jelly to turn out of mould.

Boil the calf's feet with the addition of two ounces of isinglass, or more, according to the quantity you want ; finish it as before directed.



Blanc mange.

In various shapes.

TO one ounce of picked isinglass, one pint of water, boil it till the isinglass is melted, with a bit of cinnamon ; put to it three quarters of a pint of cream, two ounces of sweet almonds, six bitter ones, blanched and beaten, a bit of lemon peel ; sweeten it, stir it over the fire, let it boil, strain it, stir it till cool, squeeze in the juice of a lemon, put it into what mould or moulds you chuse, turn it out ; garnish with currant jelly, any giam, or marmalade, stewed pears or quinces, &c.

To make it like poached eggs.

Pour it into a middle sized tea cup, three
parts

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parts full, when cold turn it out; take a bit from the middle, lay in half a preserved apricot.

You may have a shallow mould on purpose.

With a preserved orange.

Fill the orange with blanc mange, when cold stick in long slips of citron, like leaves, pour blanc mange into the dish, when cold set the orange in the middle; garnish with preserved or dried fruits.

Like melon.

Make some blanc mange, colour it with spinach juice, fill a melon mould; pour the calf's foot jelly with isinglass boiled in it into a bason, when cold lay in the melon; fill the bason with more jelly that is near cold, the next day turn it out, setting the bason a minute or two in hot water.

Or from a mould.

Pour blanc mange into a mould like a Turk's cap; lay round it jelly, a little broke, put a sprig of myrtle, or small preserved orange on the top.

To

To colour blanc mange green.

Use juice of spinach.

Red.

Put a bit of cochineal into a little brandy, let it stand half an hour, strain a little through a bit of cloth.

Yellow.

Diffolve a little saffron.

Always wet the mould before you put in the blanc mange. You may ornament it when turned out, by sticking about it blanch'd almonds sliced, or citron, according to fancy.

Jeune mange.

Boil one ounce of isinglass in three quarters of a pint of water, till melted, strain it; add the juice of two seville oranges, a quarter of a pint of white wine, the yolks of four eggs, beaten and strained, sugar to your taste; stir it over a gentle fire till it just boils up; when cold put it into a mould or moulds; if there should be any sediment, take care not to pour it in.

A dish

A dish of snow.

Put a dozen large apples into cold water; stew them till soft, pulp them through a sieve; beat the whites of twelve eggs to a strong froth, put to them half a pound of loaf sugar beaten and sifted, beat the pulp of the apples well, then beat all together with a little grated lemon peel; heap it on a dish, it must be beat till stiff.

Custard with snow.

Beat the whites of eight or nine eggs to a strong froth, with orange-flower water and a little sugar; boil some milk and water in a broad pan, lay on the froth, just boil it up, take it off with a skimmer with care, lay it on a rich cold custard.

Trifle.

Sweeten three pints of cream; put to it half a pint of sack or mountain; grate in the rind of a lemon, and squeeze in the juice, half a nutmeg grated; whisk this up, lay the froth on a large sieve, set it over a dish that has ratafia cakes, macaroons, biscuits, &c. in it, that the liquor may run upon them, when they are soaked lay them in a proper

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proper dish; put on the froth as high as you can, well drained; strew over pink nonpareils, and stick on little slices of citron, orange, or lemon peel.

This will make a very large trifle.

Floating island of chocolate.

Whip up the whites of two eggs, with two ounces of chocolate scraped; pile it on a thin custard or jelly.

Floating island of apples.

Bake or scald eight or nine large apples; when cold pare and pulp them through a sieve; beat this up with fine sugar, put it to the whites of four or five eggs that have been beaten, with a little rose water; mix it a little at a time, beat it till light; heap it on a rich cold custard, or on jelly.

Whipt syllabubs.

Grate some lemon peel into a pint of cream, a quarter of a pint of wine, or thereabouts, juice of orange or lemon, and sugar to your taste; whip it or mill it, lay the froth on a sieve, put a little red or white wine into the glasses, when the froth is well drained lay it on the wine.

Lemon

Lemon syllabubs.

A pint of cream, a pint of white wine, the rind of two lemons grated, and the juice, sugar to your taste; let it stand some time; mill or whip it, lay the froth on a sieve; put the remainder into glasses, lay on the froth; make them the day before you want them.

If you wish them to taste very strong of the lemon, put the juice of six lemons, and near a pound of sugar; they will keep four or five days.

Pippins stewed.

Make a thin syrup with water, lemon juice, sugar, a little cinnamon; there must be sufficient to cover the pippins; pare some golden pippins, core some with a scoop, halve the rest; put the last into the syrup, the round side downward, lay in the whole ones, with the rind of a lemon nicely pared, and a piece of paper upon them; boil them gently; when you see the apple inclined to part set them off, put them on again, the syrup must cover them in boiling; as they are near done boil them quicker; do not leave them till finished; they must look clear:

C c

serve

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serve them in a dish with the syrup and lemon peel.

Stewed pippins with custard.

Stew them as above; cut some citron in slips, stick them into the ends of the pippins, pour a rich custard into a dish, set in the pippins.

Or,

Stick in the citron; serve them with good jelly broke and laid amongst them.

Preserved orange with jelly.

Fill the orange with good jelly; when cold stick in citron, cut like leaves; lay round it broken jelly; you may put two or three oranges.

Or,

The orange may be green; stick a sprig of myrtle, or orange into it, without filling it; pour jelly into a dish, when cold set on the orange.

Pears to stew.

Pare, halve, and core them; put them
5 into

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into an earthen pan with a few cloves, a little water and red wine; to fix large pears, about half a pound of sugar; bake them in an oven, not too hot, then set them over a slow fire, let them stew gently, they will be a very good colour; cut in a little lemon peel, in small shreds. If the syrup is not rich enough, add more sugar.

Quinces

May be stewed as above, without being first baked.

Black caps.

Cut a slice from the blossom end of some apples; set them into a quick oven till they are brown, on a tin; wet them with a little orange-flower water, or brandy; grate sugar over them; set them again into the oven till they look black: serve them with sugar grated over them, or with custard or cream in a dish.

Green caps.

Green some codlins as for preserving; rub them over with a little butter, or sweet oil, grate fine sugar over, set them into a slack oven till they look bright.

C c 2

Orange

Orange posset.

Squeeze the juice of two seville oranges into a china bowl, or small deep dish that will hold a quart, sweeten it like syrup, add a little brandy; boil one pint of cream with a bit of orange peel, take out the peel; when cold put the cream into a tea pot, pour it to the syrup, holding it high; make it a day before you use it.

Lemon posset

Is made in the same manner.

Sack posset.

Grate three Naples biscuits to one quart of cream, or new milk; let it boil a little, sweeten it, grate some nutmeg; when a little cool, pour it high from a tea pot, to a pint of sack a little warmed, and put into a basin or deep dish.

Devonshire white pot.

To a pint of cream put four eggs, beat with a little salt, some sliced nutmeg, a good deal of sugar; then slice very thin, almost the crumb of a penny white loaf;
put

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put it into a dish, pour the cream and eggs to it; a handful of sun raisins boiled, a little sweet butter, bake it.

Blanc mange of calf's feet.

A pretty dish.

Take two boiled feet, pick out all the black spots; slice them into a stew pan, with a quarter of a pint of mountain, rather more water; let them stew gently; add the yolks of three eggs, beaten and strained, with a quarter of a pint of cream, and a very little flower; sweeten with fine sugar; add a little lemon peel and juice; strain it into a dish; when just cold stick on the top jar raisins scalded, to make them plump; almonds blanched and cut into slips; citron, lemon and orange peel sliced. You may pour it into a bason, when cold turn it out; garnish it in the same manner; lay round it a little broken jelly, or any ornament you chuse.

Flummery.

Boil one ounce of isinglass in a little water, till melted; pour to it a pint of cream, a bit of lemon peel, a little brandy, and sugar to

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your taste ; boil and strain it ; put it into a mould ; turn it out.

Welch Flummery.

One quart of stiff hartshorn jelly, with a little isinglass, one pint of cream, some lemon juice and sugar, a little brandy ; boil this till thick, strain it. You may add three ounces of almonds, blanched and beaten, about ten bitter ones.

Oatmeal flummery.

Boil four quarts of water, when it is rather warmer than milk from the cow, put it to two quarts of oatmeal just cracked ; when it has stood till four, pour off the water, wash the flower out well, through a sieve, with three quarts of fresh water ; let this stand twenty-four hours, then pour the water clear off, leaving the thick ; to one cup of which, measure three of milk : set it over the fire, stirring it ; when it begins to curdle put it through a sieve, set the liquor again on the fire ; repeat this, passing it through the sieve so long as it curdles, then boil it for twenty minutes ; put it into cups, first dipped in water.

If the water stands upon the oatmeal fourteen or twenty days, according to the weather,

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weather, so that it only turns sour, not mouldy, the better the flummery will be.

Orgeat.

Blanch two pound of almonds, thirty bitter; beat them to a paste, mix it with three quarts of water, strain it through a fine cloth; add orange and lemon juice, with some of the peel; sweeten as you like.

Another way.

Take melon seed, water-melon seed, pumpkin, cucumber, and gourd seed, one ounce each; blanch half a pound of sweet almonds, half an ounce of bitter; beat them with the seeds till they are a paste, with a few drops of water, lest they oil; beat with them three ounces of sugar, then add two quarts of water; mix this well, strain it; add a little orange-flower water and a pint of milk, just before you want it.

Lemonade.

Pare two oranges and six lemons very thin, steep the parings in two quarts of water, four hours; put the juice of twelve lemons and six oranges upon twelve ounces of fine sugar; when the sugar is melted put the

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water to it; add more sugar if necessary, a little orange-flower water; pass it through a bag till fine.

Another way.

Half a pint of lemon juice; the juice of two oranges; pare the rind of the lemons as thin as possible, into one quart of spring water; let them stand all night, strain it, sweeten it, boil the peels in another quart of water; mix the lemon juice with a pint of milk, put to it the water that is sweetened; add the other while it is hot; when cold pass it through a bag, into which put a sprig of rosemary.

Milk punch.

Pare fifteen seville oranges very thin, infuse the parings twelve hours in ten quarts of brandy; have ready boiled and cold, fifteen quarts of water, put to this seven pound and an half of loaf sugar, mix the water and brandy together; add the juice of the oranges, and of twelve lemons, strain it, put to it one pint of new milk; barrel it, stop it close, let it stand a month or six weeks. It will keep for years, the older the better.

Sbrub

Shrub.

To one quart of seville orange juice, one gallon of rum, two pound and an half of loaf sugar beaten; barrel it; pare half a dozen of the oranges very thin, let them lie in a small quantity of rum all night, the next day strain it into the vessel; this quantity of paring is for ten gallons.

N. B. Take particular care to shake the vessel twice a day for a fortnight, or the shrub will be spoilt; you may then bottle it.

Currant shrub.

To five pints of currant juice, either red or white, one pound and an half of loaf sugar; when dissolved put to it one gallon of rum or brandy; clear it through a flannel bag.

Verde.

Infuse the rinds of three lemons and four oranges in two quarts of rum or brandy, for twenty-four hours, close stopped; squeeze the juice through a strainer; if the fruit be good there will be half a pint, if there is not
make

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make it that; put to it one pound and a quarter of sugar, pour to it three quarts of water, stir it till the sugar is dissolved, after which stir in the peel and spirits, and to that one pint of cold new milk; pass it through a bag till clear; bottle it; it will keep twelve months.

Imperial water.

Put four ounces and a half of sugar, the rind of three lemons, into a large earthen pan; boil one ounce of cream of tartar in three quarts of water till dissolved, pour it to the lemon peel, let it stand all night; clear it through a bag; bottle it.

Cherry brandy.

To a gallon of brandy, six pound of morella cherries picked, one pound of sugar; it may stand five or six weeks, or as long as you please, before you bottle it; the small black cherry does very well; fill a large bottle with them picked, pour in what brandy it will hold, sweeten it.

Fine cherry brandy.

Stone morella cherries, put them into what sized jar you chuse, till full; break the stones

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stones, put them in, with some apricot kernels, pour in what brandy you can; tie over a bladder; let it stand two or three months or longer, then press out all the juice, sweeten it with white sugar-candy, or fine sugar, pass it through a bag; bottle it.

Pine apple brandy.

Slice one large pine apple, or two small ones, into a gallon of brandy, with one pound of sifted sugar; cover it, not too close, for about a week, stir it every day; then stop it close, tie over a bladder; in six or eight weeks bottle it. If you have any of the syrup the chips were done in, add half a pint or more, and less sugar.

OMITTED.

O M I T T E D.*Hind quarter of house lamb to dress.*

BOIL the leg three quarters of an hour, or an hour, cut the loin into steaks, dip them into egg, strew on a few crumbs of bread, fry them a nice brown, lay them round the leg, and a good deal of crisped parsley ; for sauce stewed spinach.

Green codling pudding.

Green some codlins as for a tart ; rub them through a sieve with as much juice of spinach or beets, as will make the pudding green ; four eggs well beaten, with near half a pound of butter, half the crumb of a penny loaf, a little brandy, and lemon juice if the codlins are not sharp ; puff paste round the dish : half an hour will bake it.

Kitchen

Kitchen pepper.

One ounce of ginger ; pepper, cinnamon, cloves, and nutmeg, half an ounce each ; six ounces of salt : mix this well, keep it dry. It is a great addition to all brown sauces.

Fricando of veal.

Take the round of a fillet, or a piece of it ; fry it in butter of a good brown, with sliced onion and a little garlic ; put it into a stew pan with some very rich gravy, or cullis, stew it till tender ; thicken the gravy with some flower, let it be very relishing ; squeeze in a little juice of lemon.

Eggs with gravy.

Poach some eggs in water, with a little vinegar in it ; cut the whites round neatly ; lay the eggs in a dish ; pour into the dish some clear relishing gravy.

Eggs hashed.

Boil eggs hard, slice them ; fry an onion sliced

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sliced in butter; put in the eggs, a little good gravy, chopped parsley, pepper and salt: serve it hot.

Crocants

Are paste cut out from a large mould, or small ones; when baked, sweetmeats put under them. They are usually had at a pastry shop, as few servants can cut paste.

E R R A T A.

- P. 172, Line 24, for *washed*, read *masked*.
- 177, — 1, leave out *green*.
- 236, — 8, for *pulp*, read *pass*.
- 294, — 15, after *well*, insert *add a little flower*.

A L I S T

placed in butter; put in the eggs, a little
 Food, and changed water, and left
 to stand 12 hours.

A

L I S T

O F

THINGS in SEASON, in every MONTH of
 the YEAR.

J A N U A R Y.

<i>Meat.</i>	<i>Fish.</i>	<i>Fish.</i>	<i>Poultry.</i>	<i>Capons.</i>	<i>Vegetables.</i>
H OUSE Lamb.	Cod.	Eels.	Hare.	Pullets.	Cabbage.
Pork.	Soles.	Lampreys.	Pheasant.	Fowls.	Savoy.
Beef.	Turbot.	Plaice.	Partridge.	Chickens.	Coleworts.
Mutton.	Thornback.	Flounders.	Woodcocks.	Tame Pigeons.	Sprouts.
Veal.	Skate.	Lobsters.	Snipes.	Rabbits.	Borecole.
	Whitings.	Crabs.	Turkeys.		Broccoli, Purple and White.
	Smelts.	Cray Fish.			Spinach.
	Carp.	Prawns.			Cardoons.
	Tench.	Oysters.			Parfneps.
	Perch.	Sturgeon.			Carrots.
					Turnips.

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Turnips.	Skirrets.	Taragon.
Celery.	Sorrel.	Mint.
Endive.	Burnet.	Chervil.
Leeks.	Parsley.	
Onions.	Sage.	<i>Fruit.</i>
Potatoes.	Thyme.	Apples.
Beets.	Rosemary.	Pears.
Garlic.	Lettuce.	Nuts.
Eschalot.	Cresses.	Almonds.
Mushrooms.	Mustard.	Services.
Salsafy.	Rape.	Medlars.
Scorzonera.	Radish.	Grapes.

F E B R U A R Y.

<i>Meat.</i>	Crabs.	Coleworts.
H OUSE Lamb.	Cray fish.	Sprouts.
Pork.	Prawns.	Borecole.
Beef.	Oysters.	Broccoli, Purple and White.
Mutton.	Sturgeon.	Cardoons.
Veal.	<i>Poultry.</i>	Spinach.
	Hare.	Carrots.
<i>Fish.</i>	Pheasant.	Parsneps.
Cod.	Partridge.	Turnips.
Soles.	Woodcock.	Celery.
Turbot.	Snipes.	Endive.
Thornback.	Turkeys.	Leeks.
Skate.	Capons.	Onions.
Whitings.	Pullets.	Potatoes.
Smelts.	Fowls.	Beets.
Carp.	Chickens.	Garlic.
Tench.	Pigeons.	Eschalot.
Perch.	Tame Rabbits.	Mushrooms.
Eels.		Salsafy.
Lampreys.	<i>Vegetables.</i>	Scorzonera.
Plaice.	Cabbage.	Skirrets.
Flounders.	Savoys.	Sorrel.
Lobsters.		Burnet.
		Parsley.
		Thyme.

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Thyme.	Mustard.	Jerusalem Arti-
Winter Savoury.	Rape.	chokes.
Rosemary.	Radish.	Tansey.
Sage.	Taragon.	<i>Fruit</i>
Marigolds.	Mint.	Apples.
Lettuce.	Chervil.	Pears
Cressés.		

M A R C H.

<i>Meat.</i>	Capons.	Mushrooms.
H OUSE Lamb.	Pullets.	Burnet.
Pork.	Fowls.	Parfley.
Beef.	Chickens.	Thyme.
Mutton.	Pigeons.	Savoury.
Veal.	Ducklings.	Rosemary.
	Tame Rabbits.	Sage.
<i>Fish.</i>	<i>Vegetables.</i>	Sorrel.
Turbot.	Cabbage.	Marigolds.
Soles.	Savoys.	Lettuce.
Thornback.	Coleworts.	Cressés.
Skate.	Sprouts.	Mustard.
Whittings.	Borecole.	Rape.
Carp.	Broccoli, Purple	Radish.
Tench.	and White.	Taragon.
Eels.	Spinach.	Mint.
Plaice.	Cardoons.	Chervil.
Flounders.	Parfnips.	Jerusalem Arti-
Mullets.	Carrots.	chokes.
Lobsters.	Turnips.	Clary.
Crabs.	Celery.	Tansey.
Cray Fish.	Endive.	Cucumbers.
Prawns.	Onions.	Asparagues.
	Potatoes.	Purslane.
<i>Poultry.</i>	Beets.	<i>Fruit.</i>
Turkies.	Garlic.	Pears.
	Eschalot.	Apples.

D d

APRIL:

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A P R I L.

Meat.

GRASS Lamb.
Beef.
Mutton.
Veal.

Fish.

Turbot.
Soles.
Skate.
Carp.
Tench.
Trout.
Herrings.
Salmon.
Smelts.
Chubs.
Mulletts.
Cray Fish.
Crabs.

Lobsters.
Prawns.

Poultry.

Leverets.
Rabbits.
Ducklings.
Pigeons.
Pullets.
Fowls.
Chickens.

Vegetables.

Coleworts.
Sprouts.
Young Carrots.
Broccoli.
Spinach.
Parsley.
Chervil.

Young Onions.

Celery.
Endive.
Sorrel.
Burnet.
Radishes.
Asparagus.
Beet.
Lettuce.
All sorts of small
Sallad.
All sorts of Pot
Herbs.
Young shoots of
Salsafy.
Cucumbers.
Tragopogon.

Fruit.

Pears.
Apples.

M

Meat.

LAMB
Beef.
Mutton.
Veal.

Fish.

Turbot.
Carp.

Tench.
Trout.
Salmon.
Soles.
Smelts.
Herrings.
Eels.
Chub.
Lobster.
Cray Fish.
Crabs.

A

Y.

Prawns.

Poultry.

Green Geese.
Ducklings.
Leverets.
Rabbits.
Pullets.
Fowls.
Chickens.

Vegetables.

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Vegetables.

Early { Cabbages.
Potatoes.
Carrots.
Turnips.
Colliflower
Artichokes
Radishes.
Spinach.
Parsley.

Sorrel.
Balm.
Mint.
Purslane.
Fennel.
Lettuce.
All sorts of Sallad.
All sorts of Herbs.
Pease.
Beans.
Asparagus.

Tragopogon.
Cucumbers.

Fruit.

Apples.
Pears.
Cherries.
Some Strawberries.
Gooseberries, and
Currants for Tarts

J U N E.

Meat.

L A M B
Beef.
Mutton.
Veal.
Buck Venison.

Fish.

Turbot.
Mackerel.
Trout.
Carp.
Tench.
Pike.
Salmon.
Soles.
Herrings.
Smelts.
Eels.
Mullets.
Lobsters.

Cray Fish.
Prawns.

Poultry.

Green Geese.
Ducklings.
Turkey Poults.
Plovers.
Wheat Ears.
Leverets.
Rabbits.
Fowls.
Pullets.
Chickens.

Vegetables.

Cucumbers.
Pease.
Beans.
Kidney Beans.
Asparagus.

Cabbages.
Colliflowers.
Artichokes.
Carrots.
Turnips.
Potatoes.
Radishes.
Onions.
Lettuce.
All small Sallad.
All Pot Herbs.
Parsley.
Purslane.

Fruit.

Strawberries.
Cherries.
Currants.
Gooseberries.
Apricots.
Apples.
Pears.

J U L Y.

Meat.

L A M B.
Beef.
Mutton.
Veal.
Buck Venison.

Fish.

Cod.
Haddock.
Mackerel.
Soles.
Herrings.
Salmon.
Carp.
Tench.
Mullet.
Plaice.
Flounders.
Skate.
Thornback.
Pike.
Eels.
Lobsters.
Prawns.
Cray Fish.

Poultry.

Green Geese.
Ducklings.
Turkey Poults.
Leverets.
Rabbits.
Wheat Ears.
Plovers.
Pigeons.
Pullets.
Fowls.
Chickens.

Vegetables.

Pease.
Beans.
Kidney Beans.
Cabbage.
Colliflower.
Cucumbers.
Mushrooms.
Carrots.
Turnips.
Potatoes.
Radishes.

Finochia.
Scorzonera.
Salsafy.
Artichokes.
Celery.
Endive.
Chervil.
Sorrel.
Purslane.
Parsley.
All sorts of Sallad.
All sorts of Pot
Herbs.

Fruit.

Pears.
Apples.
Cherries.
Strawberries.
Raspberries.
Peaches.
Nectarines.
Plumbs.
Apricots.
Gooseberries.
Melons.

A U G U S T.

Meat.

L A M B.
Beef.
Mutton.

Veal.
Buck Venison.

Fish.

Cod.

Haddocks.
Mackerel.
Herrings.
Skate.
Plaice.

Flounders.

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Flounders.
Thornback.
Mullet.
Pike.
Carp.
Eels.
Oysters.
Lobsters.
Cray Fish.
Prawns.

Poultry.

Turkey Poults.
Geese.
Ducks.
Wild Ducks.
Pullets.
Fowls.
Chickens.
Leverets.
Rabbits.
Pigeons.
Plovers.

Pheasant.
Wheat Ears.

Vegetables.

Pease.
Beans.
Kidney Beans.
Cabbage.
Colliflower.
Cucumbers.
Mushrooms.
Sprouts.
Carrots.
Turnips.
Potatoes.
Radishes.
Finochia.
Scorzoneria.
Salsafy.
Onions.
Garlic.
Eschalot.
Artichokes.

Celery.
Endive.
Sorrel.
Parsley.
Purslane.
All sorts of Sallad.
All sorts of Herbs.
Dill.
Spinach.

Fruit.

Pears.
Apples.
Peaches.
Nectarines.
Plumbs.
Grapes.
Figs.
Filberts.
Mulberries.
Gooseberries.
Currants.
Melons.

S E P T E M B E R.

Meat.

L A M B.
Beef.
Mutton.
Veal.
Buck Venison.

Fish.

Cod.

Haddock.
Salmon.
Carp.
Tench.
Plaice.
Flounders.
Thornback.
Skate.
Soles.
Smelts.
Pike.
Oysters.
Lobsters.

Poultry.

Geese.
Turkeys.
Pullets.
Fowls.
Chickens.
Ducks.
Pigeons.
Rabbits.
Teal.
Larks.

Hares.

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<ul style="list-style-type: none"> \ Hares. \ Pheasants. \ Partridges. 	<ul style="list-style-type: none"> \ Cucumbers. \ Mushrooms. \ Eschalots. \ Onions. \ Leeks. \ Garlic. \ Scorzonera. \ Salsafy. \ Cardoons. \ Endive. \ Celery. \ Parsley. \ Fenchia. \ Lettuce, and all sorts of Sallad. \ All sorts of Herbs. \ Radishes. 	<ul style="list-style-type: none"> <i>Fruit.</i> \ Currants. \ Plumbs. \ Peaches. \ Pears. \ Apples. \ Grapes. \ Figs. \ Walnuts. \ Filberts. \ Hazle Nuts. \ Medlars. \ Quinces. \ Lazaroles. \ Cherries. \ Melons.
<ul style="list-style-type: none"> <i>Vegetables.</i> \ Pease. \ Beans. \ Kidney Beans. \ Colliflower. \ Cabbages. \ Sprouts. \ Carrots. \ Turnips. \ Parsnips. \ Potatoes. \ Artichokes. 		

O C T O B E R.

<ul style="list-style-type: none"> <i>Meat.</i> \ PORK. \ Lamb. \ Mutton. \ Beef. \ Veal. \ Doe Venison. 	<ul style="list-style-type: none"> \ Pike. \ Perch. \ Lobster. \ Oysters. \ Muscles. \ Cockles. 	<ul style="list-style-type: none"> \ Snipes. \ Hares. \ Pheasants. \ Partridges. \ Dotterels. \ Rabbits.
<ul style="list-style-type: none"> <i>Fish.</i> \ Salmon Trout. \ Smelts. \ Carp. \ Tench. \ Doree. \ Berbet. \ Holobet. \ Brills. \ Gudgeons. 	<ul style="list-style-type: none"> <i>Poultry.</i> \ Turkeys. \ Geese. \ Pigeons. \ Pullets. \ Fowls. \ Chickens. \ Wild Ducks. \ Teal. \ Widgeon. \ Larks. \ Woodcocks. 	<ul style="list-style-type: none"> <i>Vegetables.</i> \ Cabbage. \ Colliflower. \ Broccoli. \ Savoy. \ Sprouts. \ Colewort. \ Carrots. \ Turnips. \ Potatoes. \ Parsnips. \ Skirret. \ Salsafy.

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'Salfasy.	'Chard Beets.	'Apples.
'Scorzoner.	'Beets.	'Peaches.
'Turnip-rooted and	'Finochia.	'Figs.
Black Spanish	'Chervil.	'Medlars.
Radish.	'Mushrooms.	'Services.
'Some Artichokes.	'Lettuce and small	'Quinces.
'Onions.	Sallad.	'Bullace.
'Leeks.	'All sorts of Herbs.	'Grapes.
'Eschalot.	Fruit.	'Walnuts.
'Rocombole.		'Filberts.
'Celery.		'Nuts.
'Endive.	Pears.	

N O V E M B E R.

Meat.

Oysters.

'Cockles.

'Muscles.

Vegetables.

'HOUSE Lamb.

'Pork.

'Beef.

'Mutton.

'Veal.

Poultry.

'Turkies.

'Geese.

'Fowls.

'Pullets.

'Chickens.

'Pigeons.

'Wild Ducks.

'Teal.

'Widgeon.

'Woodcocks.

'Snipes.

'Lark.

'Dotterels.

'Hares.

'Pheasant.

'Partridges.

'Rabbits.

'Cabbages.

'Savoy.

'Borecole.

'Sprouts.

'Colewort.

'Colliflower.

'Spinach.

'Jerusalem Arti-

chokes.

'Carrots.

'Turnips.

'Parsnips.

'Potatoes.

'Salfasy.

'Skirrets.

'Scorzoner.

'Onions.

'Leeks.

'Eschalot.

'Rocombole.

'Beet.

Fish.

'Salmon.

'Salmon Trout.

'Carp.

'Tench.

'Pike.

'Gurnets.

'Dorees.

'Holobet.

'Berbet.

'Smelts.

'Gudgeons.

'Lobsters.

D d 4

Chard

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Chard Beet.	Lettuce and small	Bullace.
Cardoons.	Sallad.	Chefnuts.
Parfley.	All forts of Herbs.	Hazle Nuts.
Celery.	<i>Fruit.</i>	Walnuts.
Cresses.		Medlars.
Endive.	Pears.	Services.
Chervil.	Apples.	Grapes.

D E C E M B E R,

<i>Meat.</i>	<i>Poultry.</i>	
H OUSE Lamb	Turkies.	Carrots.
Pork.	Geefe.	Parfnips.
Beef.	Pullets.	Turnips.
Mutton.	Capons.	Potatoes.
Veal.	Fowls.	Skirrets.
Doe Venifon.	Chickens.	Scorzoner.
	Pigeons.	Salfafie.
	Rabbits.	Leeks.
	Woodcocks.	Onions.
	Snipes.	Eschalot.
	Hares.	Rocombole.
	Partridges.	Celery.
	Pheasant.	Endive.
	Teal.	Spinach.
	Widgeon.	Beets.
	Dotterels.	Cresses.
	Larks.	Lettuce and small
	Wild Ducks.	Sallad.
		Pot Herbs.
		Cardoons.
<i>Fish.</i>	<i>Vegetables.</i>	<i>Fruit.</i>
Cod.	Purple and White	Apples.
Codlings.	Broccoli.	Pears.
Soles.	Cabbages.	Medlars.
Carp.	Savoy.	Services.
Smelts.	Borecole.	Chefnuts.
Gurnets.		Grapes.
Sturgeon.		
Dorees.		
Holobets.		
Berbet.		
Gudgeons.		
Eels.		
Oysters.		
Cockles.		
Mufcles.		

I N D E X.



I N D E X.

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— Preserved — 347	Beef Dripping, clarified for
Apricot Cakes — 360	Crust — 258
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— Fricassee — 170	— Little Hollow — 309
— Fried — 170	Birds in Jelly — 236
— Ragout of — 170	Black Caps — 387
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— Amlet — 233	— Currant Rob — 368
— Loaves — 171	Blanc Mange — 380
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	— from a Mould — 381
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Bacon Salted — 336	— coloured Green, Red, 382
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Beef Alamode — 216	Broth for any Soup or Stew — 181
— A Rump, Alamode 216	— Mutton — 182
— Boiled — 142	— Veal — 183
— Hashed — 216	Bullace Cheese — 368
— Heart dressed — 227	Butchers Meat Dressed 202
— Leg of, dressed 220	Butter Clarified — 329
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— Roasted — 147	
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———— Common ———	299	———— Mushroom ———	319
———— Dry ———	307	———— Oyfter ———	320
———— Heart ———	308	———— Walnut ———	320
———— King ———	306	Celery Fried ———	167
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———— Marlborough —	306	———— Stewed Brown —	166
———— Plain ———	300	———— White ———	166
———— Plumb Common —	302	Cardoons Fried ———	171
———— Good ———	303	———— Stewed ———	171
———— Ditto ———	303	Cheefecakes ———	271
———— Fine, without		———— Almond ———	271
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———— very Fine —	304	———— Citron ———	273
———— Portugal ———	306	———— Curd ———	272
———— Pound ———	302	———— without Curd —	272
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———— ordinary Light —	300	Cheese Bullace ———	368
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———— better ———	301	Cheshire Cheese Potted	329
———— with Yeast ———	301	Cherry Brandy ———	394
———— little ———	307	Chips Apricot ———	366
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———— Turks ———	306	———— Pine Apple ———	365
———— Queen ———	307	Chicken a la Braize —	243
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———— Currant ———	359	———— Broiled ———	242
———— Gooseberry ———	360	———— Cold Fried ———	243
———— Orange ———	360	———— Curree ———	245
———— Raspberry ———	361	———— Fricafced Brown —	244
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I N D E X.

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— Garlic	315	Pigeons Baked	249
— Lemons	317	— Cold Fried	249
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